



RAISE A GLASS WITH CAVA: THE ULTIMATE SPARKLING WINE FOR BRINGING PEOPLE TOGETHER

As the festive season approaches, wine lovers seek the perfect bottle to elevate their celebrations. This Christmas, look no further than Cava — crafted using the traditional method, it is a premium, versatile and gastronomic wine, perfect for pairing with a wide range of festive dishes.

Cava is crafted from key grape varieties: Macabeo, Xarel·lo, and Parellada. Macabeo offers freshness, Xarel·lo adds body, and Parellada lends delicate fruitiness. Together, they create the crisp acidity and fine bubbles that make Cava a versatile choice for festive pairings. Whether you're toasting with friends, sitting down for a grand family feast, or indulging in a quiet, cosy evening, Cava is the ideal choice for any occasion. From casual gatherings to sophisticated soirees, Cava is split into four distinct categories, all of which can enhance your festive experience:

- **Cava de Guarda:** Fresh and lively, with a minimum of 9 months aging in the bottle, it's perfect for festive aperitifs or light dishes. A great way to kick off your Christmas celebrations.
- **Cava de Guarda Superior Reserva:** Aged for a minimum of 18 months, this Cava offers a refined complexity, making it an ideal companion to Christmas Eve starters and seafood dishes.
- **Cava de Guarda Superior Gran Reserva:** With at least 30 months of ageing, this option is well-suited to richer mains, such as the traditional Christmas Eve meal in Spain. Imagine it paired with a succulent stuffed topside of beef (recipe available [here](#)), an exquisite dish that harmonises beautifully with the depth and structure of Gran Reserva.
- **Cava de Guarda Superior Paraje Calificado:** The pinnacle of Cava, made from grapes from a single vineyard and aged for a minimum of 36 months, this is a bottle for the most special of moments. Its elegance and richness make it the ultimate choice for toasting on Christmas Eve or ringing in the New Year with loved ones. This Cava not only elevates your celebrations but also honours the environment with every sip.

In Spain, Christmas Eve is the main festive meal, a tradition that resonates with families across the country. The feast typically features a range of delicious dishes such as roasted lamb, seafood platters including prawns and langoustines, and traditional soups such as sopa de galets (a rich broth with pasta shells). These dishes pair beautifully with Cava, which complements the flavours perfectly – the crisp acidity and fine bubbles of Cava cut through the richness of the lamb, while also enhancing the delicate taste of seafood. Alternatively, Cava will also pair beautifully with more traditionally British Christmas dishes, such as smoked salmon canapés or roast turkey, making it a versatile choice for your festive table.

This year, why not embrace a touch of Spanish tradition by serving Cava as the centrepiece of your Christmas Eve dinner? Whether you are hosting a grand feast or an

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intimate gathering, Cava's exceptional quality will ensure that your meal is memorable for all the right reasons. Please see below some Cava suggestions for your festive occasions:

- Bodegas Sumarocca, Gran Reserva Nuria Claverol Homenatge 2015, £32.50 from [Mitchells Wines](#)
- Cavas Hill, Brut Reserva Cava, £12.35 from [Vinissimus](#)
- Parés Baltà, Gran Reserva Blanca Cusiné 2014, £34 from [The Oxford Wine Company](#)
- Codorníu, Gran Reserva Clasico Brut Organic, £10 from [Ocado](#)

For more Cava pairing recipes, see here: <https://www.cava.wine/en/discover/recipes-world-cava/>

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NOTES TO EDITORS

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About D.O. Cava:

With more than 70% of international sales, Cava is the Spanish D.O. which exports the most wine: its 349 associated wineries are present in over 100 countries. The D.O. encompasses more than 93,900 acres of vineyards and more than 6,100 winegrowers. Cava is a quality sparkling wine that pairs perfectly with every type of food, and is made using the traditional method, with a strict commitment to origin, land, and sustainability. From 2025, the Guarda Superior category will be 100% green and made from organic grapes only.