

D.O. CAVA

PRESS RELEASE

Commitment to the territory, socioeconomic responsibility and the pursuit of prestige take centre stage at the second Cava Meeting

- **Javier Pagés, president of DO CAVA, reaffirms the future of Cava: ‘We will be stronger if we stand united and work hard. Cava should not be afraid’.**
- **More than 200 references of Cava de Guarda Superior, the pinnacle of excellence in Cava, belonging to the 65 wineries present at the event, have been tasted.**
- **In this edition, Cava Meeting wanted to highlight with its Awards the careers of various individuals and companies that have contributed to promoting the image of prestige and excellence of Cava.**



Barcelona. 11 November 2025.- The second edition of **Cava Meeting**, an international event hosted by **D.O. Cava**, brought together some of the most influential figures in the global wine industry for two successful days of tastings and debates, firmly establishing the event as the must-attend international forum for quality sparkling wine.

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Amid the vineyards of Cava, in the unbeatable setting of Font de la Canya, just a few metres from the Iberian archaeological site that is the cradle of winemaking in Catalonia, a select group of 100 guests from around the world immersed themselves in the world of Cavas de Guarda Superior—the pinnacle of the appellation’s quality pyramid—through unprecedented tastings, high-level panel discussions, as well as visits to leading producers.

“Cava is a historic wine, with 150 harvests behind it” said Javier Pagés, president of D.O. Cava, linked to “the territory, local traditions and grapes, and to a method, the traditional method”, exclusive to very few regions in the world. Pagés highlighted the importance of communicating the pinnacle of the D.O. CAVA quality pyramid, the Cavas de Guarda Superior that are the stars of this event, and of showing a path in which, without losing identity, they look to the future while maintaining the roots, which is undoubtedly a faithful representation of that Mediterranean lifestyle that defines Cava so well.

Over the course of the event, more than 200 wines from 65 wineries were tasted, around 5,000 glasses were poured, and 26 Cava cellars and vineyards were visited.



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In total, 28 expert speakers shared their research, experience and vision for the present and future of Cava. The gathering also featured an impressive showroom with 66 producers showcasing their finest Cavas de Guarda Superior, therefore, all aged for a minimum of 18 months.

The discussions and tastings at Cava Meeting 2025 focused on the traditional method – used by only a handful of wine regions worldwide– while highlighting the growing importance of long-aged Cavas, single-vineyard wines and Elaboradores Integrales (Integral Producers), a category that now includes 16 wineries. The event attracted leading experts from key markets such as the United States, Japan, United Kingdom, Singapore, Brazil, Australia, China and Hong Kong, among others, as well as from Spain.

The international congress was curated by an advisory committee comprising Masters of Wine Sarah Jane Evans and Pedro Ballesteros, sommelier Ferran Centelles, wine journalist, sommelier and Cava educator Ramon Francàs, and María Naranjo, Food Industry Director at ICEX Spain Trade and Investment. The sessions were presented by journalist Yolanda Ortiz de Arri.

The opening session explored the excellence of the Traditional Method, its latest developments and future challenges, in a multidisciplinary discussion that bridged science, winemaking and sensory pleasure. The scientific component was led by Professor Charles Zuker (Columbia University), biochemist and neuroscientist, and neurobiologist Gabriel Lepousez (Pasteur Institute), who examined the connections between taste and the brain –from behaviour and perception to how extended ageing on lees builds complexity and enhances umami sensations. Pere Pons Mercadé, professor at Rovira i Virgili University and winemaker at Cava Miquel Pons, detailed the transformations that occur during ageing and their sensory impact.

Adding an international perspective, Cristina Mercuri, founder of Mercuri Wine Club (Italy), presented the sparkling wines of Franciacorta, highlighting their strengths and identifying opportunities that could inspire Cava producers.

The first tasting at Cava Meeting focused on great terroir-driven **Cavas born in the vineyard**. Guided by Sarah Jane Evans MW, contributing editor at Decanter,

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and Roberto Durán MS, head sommelier at 67 Pall Mall Singapore, the session led guests on a liquid journey through the diversity of terroirs within D.O.Cava, featuring the following wines: L'Era del Celdoni Guarda Superior Gran Reserva 2016 (Carles Andreu); Vinyes de Can Sala Guarda Superior Paraje Calificado 2015 (Can Sala); Mirgin OPUS Guarda Superior Paraje Calificado Vallcirera 2020 (Art Laietà D'Alta Alella); Tharsys X Guarda Superior Gran Reserva 2019 (Pago de Tharsys); Pere Ventura Gran Vintage Guarda Superior Paraje Calificado Can Bas 2016 (Pere Ventura); Claror Guarda Superior Paraje Calificado Can Prats 2019 (Vins El Cep); Núria Claverol Homenatge Guarda Superior Gran Reserva 2016 (Sumarroca); Vilarnau Fermentado en castaño Guarda Superior Gran Reserva 2016 (Vilarnau); La Ticota Guarda Superior Gran Reserva 2017 (Avinyó); Bassegues Guarda Superior Gran Reserva 2010 (Parés Baltà); Ars Collecta El Tros Nou Guarda Superior Paraje Calificado 2011 (Codorníu) and La Capella Guarda Superior Paraje Calificado 2012 (Juvé & Camps).

This spectacular tasting was followed by a **round table on the business of Cava**. Moderated by **María Naranjo**, Food Industry director at ICEX Spain Trade and Investment, the speakers were **Xavier Ybargüenoitia** (former CEO of Estates & Wines, The Moët-Hennessy Wine Division, Spain), **Jordi Paronella** (Wine Director, José Andrés Group, USA), **Laura Williamson MS** (owner of Unlock Your Palate Inc. and partner at RingIT Inc., USA), and **Harriet Kininmonth** (wine buyer for Spain, The Wine Society, UK). The discussion explored global market trends, investment perspectives and the positioning of Cava in today's international landscape. The need for a specific narrative has been highlighted, 'creating a QR code that transports the consumer to the vineyard, with keywords such as dry, low alcohol or organic, which fit in with their perception of health,' Williamson pointed out. At the same time, the message of Cava is being elevated, so it is necessary to 'educate and communicate' it, Kininmonth emphasised. Paronella, on the other hand, highlighted the 'versatility of Cava in pairing with multiple cuisines' and the José Andrés Group's commitment to Cava mixology, without forgetting that 'the traditional method is a key element'.

Another standout moment was the tasting "Cava & Sherry: The Magic of Flor and Limestone", an unprecedented dialogue between D.O. Cava and the wines of Jerez. Led by wine experts Ferran Centelles (Drinks Manager at elBulliFoundation) and Robert Tetas (Sobretablas, Seville), alongside Ibérico ham expert Albert Tomás (CEO, Enrique

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Tomás ham stores), the session paired three characteristic cuts of Ibérico ham with different styles of Cavas and Sherries, creating unique sensory experiences. La Maza, a cut with balance, smoothness and juiciness, was paired with Carles Andreu Magnum Guarda Superior Gran Reserva 2017 and Sellar Saca Estacional de Otoño 2025 manzanilla pasada en rama. La Babilla, with its cured flavour and good intensity, was accompanied by Cava Tantum Ergo Exclusive Guarda Superior Gran Reserva 2014 (Hispano Suizas) and Torre de Marchanudo Fino 2025 (Fundador). Finally, La Punta, with great aromatic power and depth of flavour, was paired with Williams & Humbert Amontillado en Rama 2010 and Oriol Rosell Reserva de la Propietat Guarda Superior Gran Reserva 2016. "Sherry and ham are a harmonious blend of history and tradition, while cava and ham are the ideal pairing. I could spend my whole life drinking cava and eating Iberian ham," concluded Centelles.

The afternoon session of the first Cava Meeting day opened with a thought-provoking **panel discussion** called "**Is D.O. CAVA just a business, or also a responsibility?**", moderated by Pedro Ballesteros MW. Organised in two parts, the debate featured leading producers such as Jordi Amell (CEO, Castell d'Or), Sergio Fuster (CEO, Raventós Codorníu), Luciano García-Carrión Corujo (vice-president and 5th generation, García Carrión), Josep Palau (CTO, Grupo Freixenet), Pere Ventura (founder, Pere Ventura Family Wine Estates), Marta Vidal (CEO, Vallformosa), Marta Casas (winemaker, Parés Baltà), Pere Guilera (president, Cava Guilera), Josep Maria Pujol-Busquets (founder and winemaker, Art Laietà d'Alta Alella), Mireia Tetas (third generation, Bodegas Pinord), Jaume Vial (sales director, Cavas Mestres) and Javier Pagés, president of DO Cava. During the panel discussion, emphasis was placed on the importance of cooperatives, which are a vital driving force in many rural areas, highlighting the historical and family aspects of many of these wine cellars and the crucial moment that Cava is currently experiencing, as well as recognising the role of women in Cava through some of its female oenologists. Finally, Javier Pagés, president of D.O. CAVA, highlighted 'the enthusiasm shown by all the wine-ries', emphasising that "the opportunity for Cava exists, sparkling wine is growing, consumers have many alternatives and each one has to fight for them. Cava has an incredible foundation, we have a gem and an excellent position, we have identity, it is Mediterranean and it has the traditional method. We have to reach out with emotion, with experiences, and

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communication is key to this. We will be stronger if we are united and work hard. Cava should not be afraid."

The final tasting, “**Icons of Time. Cavas Aged for more than 100 months**”, led by sparkling wine expert **Essi Avellan MW** and journalist and sommelier **Ramon Francàs**, showcased Cavas aged for over 100 months on lees. These wines of extraordinary depth revealed, in Francàs’s words, “Cavas from another dimension, demonstrating the immense ageing potential of one of the world’s leading traditional-method sparkling wines.” The Cavas were served according to their time ageing in the cellar and included: Claror Guarda Superior Paraje Calificado Can Prats 2016 (Vins el Cep); Masía Segle XV Guarda Superior Gran Reserva 2016 (Rovellats); Ensayo Parellada Guarda Superior Gran Reserva 2014 (Codorníu); Teresa Blancher Gran Reserva de la Tieta Guarda Superior Gran Reserva 2014 (Blancher); Alta Alella 10 Guarda Superior Gran Reserva 2014 (Art Laietà D’Alta Alella); Can Sala Guarda Superior Paraje Calificado 2013 (Can Sala); Tantum Ergo Exclusive Magnum Guarda Superior Gran Reserva 2014 (Hispano Suizas); V36 Reserva de la Familia Guarda Superior Gran Reserva 2009 (Juvé & Camps); Agosarat Brut Nature Guarda Superior Gran Reserva 2006 (Guilera)and Cavateca Mas Via Magnum Guarda Superior Gran Reserva 2005 (Mestres).

The closing ceremony, hosted by **Javier Pagés** (President of D.O.Cava) and **Òscar Ordeig i Molist** (Minister of Agriculture, Livestock, Fisheries and Food, Government of Catalonia), highlighted who pointed out that ‘you cannot understand the history or economy of Catalonia without Cava. Catalonia is nothing without Cava, and Cava is nothing without Catalonia.’

Cava Meeting 2025 Awards

In its second edition, the DO Cava hosted a truly special evening to celebrate the careers of individuals and companies that have helped spread the name of Cava to every corner of the world, enhancing its image of prestige and excellence.

The awards, which were attended by Ana Rodríguez Castaño (Secretary General for Agricultural Resources and Food Safety, Spanish Ministry of Agriculture), were presented by Javier Pagés, president of the DO Cava, together with members of the Cava

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Meeting Advisory Committee: Sarah Jane Evans MW, Pedro Ballesteros MW, sommelier Ferran Centelles, wine journalist, sommelier and Cava educator Ramon Francàs, and María Naranjo, Food Industry director at ICEX Spain Trade and Investment.

The winners were:

- **Young Talent Award: Young Talent Award: Marta Torné**, of Caves Torné i Bel, representing the new generation of this family-run winery, who drives the future of Cava with passion and expertise.
- **Restaurant Award: José Andrés Group**, for their remarkable commitment to Spanish wine, and to Cava in particular, across all their restaurants. The award was collected by Jordi Paronella, the group's Wine Director.
- **Cava Sommelier Award: Josep Roca**, for his passionate advocacy and unconditional love for Cava.
- **Historic Winery Award: Celler Mestres**, founded in 1861 and creators of the Brut Nature style, whose winemaking roots date back to the 14th century.
- **Lifetime Achievement Award: Josep Buján**, the winemaking soul of Freixenet. A true master who, with humility, has written some of the golden pages of Cava's history and inspired many of today's leading Cava winemakers. Now retired, he holds the distinction of having produced more bottles of traditional-method sparkling wine than anyone else in the world.

The evening reached its grand finale with a closing dinner where the exquisite gastronomy of **El Celler de Can Roca** took the experience to stellar heights. It was a masterclass in pairing the diversity and versatility of Cava with the Roca brothers' exceptional creations.

Dishes from Korea, Peru, Mexico, Turkey, Japan, Morocco, Egypt, Singapore, Italy, Greece, France and Spain were paired with the following Cavas: Montse Magnum Guarda Superior Gran Reserva 2018 (Rimarts); Cuvée de Carol Guarda Superior Gran Reserva 2015 (Parés Baltà); Alta Alella 10 Guarda Superior Gran Reserva 2014 (Art Laietà d'Alta Alella); and Cavateca Mas Via Guarda Superior Gran Reserva 2002 (Mestres). The result was a unique, unrepeatabe menu that offered a gastronomic

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journey around the world, highlighting the profoundly culinary and international soul of Cava.

A fitting finale for **Cava Meeting 2025**, which in its second edition confirmed the exceptional quality, energy and international recognition of Cava today —a sparkling wine firmly charting the course for excellence through long and careful ageing, respect for the landscape, and the preservation of a centuries-old heritage that continues to shape the cultural and economic life of an entire territory.

D.O. CAVA: Committed to origin, land and sustainability

With over 70% of its sales abroad, CAVA is one of Spain's most internationally recognised designations of origin. Its vineyard area covers more than 38,000 hectares, tended by over 6,200 winegrowers. Its 349 associated wineries are present in more than 100 countries. Produced using the traditional method, CAVA is a universal gastronomic companion, crafted with a firm commitment to origin, land, and sustainability.

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