

*Wine Pleasures*

# 50 GREAT SPARKLING WINES

**03**   
**INTRODUCTION**

**04**   
**TRADITIONAL  
METHOD**

**05**   
**CHARMAT  
METHOD**

**06**   
**MEET THE  
JUDGES**

**08**   
**TASTING  
NOTES &  
SCORES**

**19**   
**WINERIES**



# INTRODUCTION

2013 · 50 GREAT SPARKLING WINES

3



It is my great pleasure to present you to the first edition of 50 Great Sparkling Wines of the World.

After 3 years of writing the 50 Great Cavas book, we finally got around to satisfying the demands of sparkling producers from around the globe by producing 50 Great Sparkling Wines of the World. Close on 100 sparkling wines were entered from the following countries: Argentina, Australia, Brazil, France, Italy, Portugal, Slovenia, South Africa, Spain and the United Kingdom. A team of experienced wine tasters reviewed sparkling wines from around the world in blind tastings over the month of August. We looked at body, colour, clarity and bubbles. We tasted for acidity, mouth-feel and mousse, finish, balance, sweetness and overall flavour. We searched deep for primary and secondary aromas and bouquet.

In the case of sparkling wines made using the traditional method these were classified and tasted according to dosage and ageing time on the lees. Sparkling wines made using the Charmat method were classified and tasted according to dosage.

Quality was high - all of the Sparkling wines included in this book have scored at least 88 points. Some nice prices too ranging from 7 to 50

Euros making them affordable for not only special occasions but also for aperitifs and slow cooking meals with family and friends.

But that's not all! We have also compiled a one page article on all of the participating wineries covering family history, winery philosophy, grape varieties, location and wine tourism options. We hope you find them interesting and useful and if you are planning a wine tasting tour in the future be sure to include them in your itinerary.

There are so many people to thank for their contribution in putting together this unique publication. Thanks to Laura Murden, Ariadna Rivera, Emma Combey, Sofia Sagripanti, Freya Holdsworth and Nicole Phillipson. A special thanks to the team of judges and to Colin Harkness who wrote most of the tasting notes for the book.

We hope that you enjoy this list of exciting values, emerging stars, wineries to visit and time-honored stalwarts and that our 50 Great Sparkling Wines of 2013 leads you to more deeply explore the world of sparkling wine both at home or when holidaying in a wine region!

*Anthony Swift. Director 50 Great Cavas 2013.*





# TRADITIONAL METHOD

2013 · 50 GREAT SPARKLING WINES

4

Although it is the most laborious of sparkling winemaking methods, The Traditional Method is continuously used throughout the world, and for many, is the preferred process. In this process, there are two fermentations. After the first, which takes place in a large tank or barrel, the created base still wine is blended, a procedure known as assemblage, according to the producer's style and quality requirements. The blended wine is then poured into an individual bottle along with the ever important ingredients: yeast and sugar. The bottles are then closed with crown caps and placed on their side in a cellar environment of approximately 10 degrees celcius, thus beginning the second fermentation process.

Stimulated by the yeast and sugar, an additional amount of alcohol is created along with sparkling wine's most necessary ingredient, CO<sub>2</sub>. After this fermentation is complete, the wine is left sur lie, resting on the dead yeast cells that have developed in each bottle. During this portion of the process, known technically as autolysis, proteins, amino acids, and other compounds within the dead yeast cells are released and broken down. Lasting anywhere from 9 months to several years, this stage has been said to create a wine's complexity. In fact, many old world sparkling wines, such as Cava or Franciacorta, have minimum sur lie aging standards.

While the sur lie process yields complexity, it also yields a large amount of sediment, clouding the wine. To remove this sediment, the bottles are slowly and carefully riddled each day. Though it was traditionally performed by hand, today, machines efficiently carry out the process until all of the sediment has collected in the neck of the bottle, at which point it must be disgorged. Some wineries of course still riddle by hand. Disgorgement takes place when the neck of the bottle is frozen in a bath of freezing brine. Once frozen, the crown cap is removed and the frozen lees sediment ejects itself from the bottle, which is quickly topped with a mixture called the liqueur d'expédition or dosage, consisting of wine and sugar. This mixture defines whether a sparkling wine is Brut, Demi-Sec, Sec, etc. Finally, the end product is closed with a cork, wire muzzle, and foil. However, it is then usually left to rest for six or more additional months in order to allow the dosage to become fully incorporated before being sold.





# CHARMAT METHOD

2013 · 50 GREAT SPARKLING WINES

5

Charmat Method, also known as tank method or “Cuve Close”, is the quickest and most efficient way of creating sparkling wine. While this method also involves two fermentation processes, unlike the Traditional Method, the Charmat Method’s second fermentation process takes place in large, closed, pressurized tanks. Before this tank is sealed, a mixture of yeast and sugar is added in order to induce fermentation. The CO<sub>2</sub> produced during this fermentation is trapped in the wine, producing the bubbles. It is said that Charmat Method wines undergo much less lees contact, but paddles or agitators can be placed within the tank to ensure more frequent contact. After this fermentation is complete, the wine must be fined and filtration takes place to remove the lees and other sediment.

Finally, a mix of sugar and wine which defines whether a wine is Brut, Demi-Sec, Sec, etc., is added to the tank and the end product is bottled under pressure to preserve the bubbles in the bottle. Though it is obviously a less time consuming process than the Traditional Method, The Charmat Method is noted to be a much less expensive process as well. Furthermore, it is credited with better preserving the freshness and aromatic qualities of the wine.





# MEET THE JUDGES

2013 • 50 GREAT SPARKLING WINES

6



**MARC TERÉS RIU.** It is well established that passion can be extremely contagious, and it is certainly fortunate for the restaurant industry that Catalan native, Marc Terés Riu, caught the wine bug. After being influenced by a close friend, Marc dove into the world of wine without any hesitation. An unquenchable thirst for knowledge led him to learn all he could about his favorite wine regions and the brilliant people behind the labels he loved, which led him to seeking further education that he couldn't acquire on his own.

After obtaining a degree in Hotel Management, Marc began working within the wine world in the restaurant industry in various management positions. During that time, he continued to hone his skills within the world of hospitality, food, and wine by completing Master Tourism & Leisure Management Programme, as well as a sommelier certification. Following his completing of these programs, Marc

received the coveted position as a Sommelier at The Ritz Hotel in London. It is in this new country that he was introduced to the wines of the world and experienced different styles, varieties, and regions that deeply inspired him. Furthermore, Marc took a great leap in his educational achievements by receiving an advanced certificate (Level 3) from the Wine & Spirit Education Trust while living in the UK.

While he has returned to put his extensive knowledge to use as both the manager and sommelier at the Michelin Star awarded Restaurant, Dos Cielos, in Barcelona, Marc devotes the few holidays he has within his busy schedule to traveling and visiting wineries in many other parts of the world.

Many wine-makers are led to the wine industry through their environment, whether it be their region or their ancestry. An exception to this status quo is the celebrated wine guru Colin Harkness. Raised in the United Kingdom in an alcohol-free home, it wasn't until after Colin graduated from college with a degree in Physical Education and began working that he was introduced to the pleasures of fine dining, which led to a love affair with the fine wines that accompanied good food. As he delved deeper into the world of wine, his thirst for knowledge and experience only increased. He would endlessly pick the brains of wine-expert friends, garnering himself a home-made "wine education": an important foundation stone of all that was to come.



**COLIN HARKNESS.** Colin spent several years in the physical education field, culminating in the offer of a prestigious and much-coveted position as a professional football scout for English Premier League team, Liverpool FC. Colin took the position - but this led to the inevitable realisation that a sports career was not his true calling. Colin made the momentous decision to leave the field, in order to pursue his true, life-long passion.

Noticing a draught of wine enthusiasm in the restaurants of his area, Colin he took it upon himself to fill this gap and opened up his first restaurant with much success. He studied diligently to ensure that his wine and pairings were exceptional, taking several courses and even eventually achieving a Wine & Spirit Education Trust certification.

Colin then made another momentous decision: he moved to Spain. Realizing

the potential for a career in his new country, he approached the English Language Newspaper Group, and was offered a position as wine columnist. Sixteen years later, he is still writing the column, named "Cork Talk", which has led to stints with several other magazines and newspapers in Spain and the UK. Colin is also regularly invited to major wine fairs both local and global, invitations which he always enthusiastically accepts. He has written and presented regionally-broadcast television specials about wines from southeast Spain. He is featured as a wine specialist on several different radio programs.

Through the various positions Colin has undertaken within the industry since his initial involvement, he has gained respect as the ultimate authority on all things wine-related. Most recently in 2010, he began receiving requests to judge wine competitions, the first of which was the prestigious Cata-Concurso DO Rías Baixas Albariño, followed by the Certamen de Vinos Yecla, the Decanter Magazine Spanish Panel, and even the world famous International Wines and Spirits Competition, which he has attended annually.





**MARIA MATA.** Born in the “Capital of Cava”, it is little wonder that Maria Mata developed an intense interest in wine. Her family has called Sant Sadurní d’Anoia home for many generations, meaning Maria has strong roots in the Penedès region and the vines that grow from it. Keeping with local traditions, she began harvesting grapes to earn extra spending money in the summers when she was merely sixteen years old, while also lending a hand in her family’s cellar during the busy harvest seasons.

Even while pursuing various avenues of study, the first of which was a degree in Business Management, Maria had already begun sharing her wealth of knowledge with the world, explaining the history and mysteries of Cava as a tour guide for Freixenet on the weekends. After receiving her first degree, she began working at Torres, where she

promoted Chiléan wines and brandy as part of the international marketing team. However, being a valuable asset to the wine industry, Maria was quickly seduced by Mascar. Recognizing the opportunity for growth and advancement, she accepted a highly honorable position opening up Mascar’s export market.

Recently, Maria has taken extensive measures to further her education, receiving a master’s degree in Viticulture, Oenology, and Marketing of Wine and even attending several Wine Marketing seminars at the prestigious school at San Michelle All’Adige in the Tretino region of Italy. She has even received the intermediate level Wine & Spirit Education Trust Award, which has broadened her education relating to wines and spirits from all over the world.

Aside from Maria’s professional life within the wine world, her passions, for Cava specifically, continue to brim over into her personal and social life. She has been a member of Jove Confraria del Cava since 2002, which is a wine brotherhood dedicated to promoting the art of enjoying Cava, as well as promoting the responsible and sociable consumption of Cava by young people. Quite recently, Maria has been elected president of the organization, a position in which she is sure to thrive.



**RUTH PUIG.** Born in Reus, in the Tarragona area renowned for its wine production (a birthplace shared with architectural genius, Antoni Gaudí) Ruth Troyano Puig grew up in the perfect location to cultivate her devotion to wine. She has an impressive curriculum vitae, having worked as a news editor, radio station presenter, press secretary, and even as a head of department for the Catalan government. Fortunately for us, just two years ago, she made the decision to become her own employer, in order to pursue a goal close to her heart.

She returned to university, attaining a master’s degree in wine tourism while simultaneously beginning to write her online blog Vi-Moments-Persones, which centres on three of life’s great pleasures: wine, moments, and people. Her blog has led to opportunities to meet with several influential individuals in the wine world of Catalonia and beyond.

Now that Ruth has broken into the industry and made a name for herself as a freelance wine journalist, she has decided to go even further in her quest for knowledge and is taking university classes to become a sommelier. Currently, she is utilizing her journalism skills by collaborating with several companies, including Cooperativa of Falset Marçà and the Hotel Hostal Sport -both located in the Priorat- and the start-up Vidirecte.cat, which sells Catalan wine online.



**ANTHONY SWIFT.** Is the General Manager and founder of Wine Pleasures; he is a writer on wine, food and travel for online publications, a resident in Spain’s Cava - Penedès wine region for 15 years and is the mastermind behind the 50 Great Sparkling Wines of the World project.

He is also a speaker on many aspects of wine tourism and is the brains behind the annual International Wine Tourism Conference & Workshop which, each year is hosted in a different country.

His educational background and experience has prepared him well for the wine world having studied degrees in Geography & Biology (B.A) combined, Applied Linguistics (B. Philosophy) and Marketing (M.A) at three different British universities.

His favorite social drink is, of course, is a fine glass of sparkling wine preferably without any added *licor de expedición*.



# TASTING NOTES & SCORES







AWARD  
G

SPARKLING WINE  
*Palazzo Lana Franciacorta  
Saten Riserva 2004*

WINERY  
COUNTRY Guido Berlucchi  
Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2004	60	97	32

Rich pastry notes and floral bouquet. Pleasant buttery mouthfeel. Freshly baked pastries on the palate moving to a long fresh lingering finish.



AWARD  
G

SPARKLING WINE  
*Berlucchi Franciacorta  
Cellarius Rose*

WINERY  
COUNTRY Guido Berlucchi  
Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	36	96	21

Soft pink colour and fine bead of bubbles. Strawberry cheesecake on the nose with notes of primary red fruits in the background. Crisp fresh entrance. Acidic and smooth finish. Well balanced.



AWARD  
G

SPARKLING WINE  
*De Nit*

WINERY  
COUNTRY Raventos i Blanc  
Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2011	15-30	95	14,52

A soft pink color with delicate, consistent bubbles. Hints of apples and floral notes on the nose. Very delicate balance of acidity and sweetness and an expressive palette of red berries and subtle spice. A clean sweet finish. A very austere rosé.



AWARD  
G

SPARKLING WINE  
*Cava Dominio de la Vega  
Brut Reserva Especial*

WINERY  
COUNTRY Dominio de la Vega  
Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2010	22	95	16

Fruit and patisserie notes, full on the palate, lasting finish, elegant, with sufficient acidity, fresh.



AWARD  
G

SPARKLING WINE  
*Duran Gran Reserva*

WINERY  
COUNTRY Canals Canals  
Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	40	95	22

Mature aromas and good fruit on the palate, a winning combination, elegant and yet full, good length.



AWARD  
G

SPARKLING WINE  
*Il Mille*

WINERY  
COUNTRY La Tunella  
Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2011		95	13,5

Good fruit/sweetness balance, rounded and smooth.



AWARD  
G

SPARKLING WINE  
*Anno Zero Extra Dry*  
*Valdellövo*

WINERY	Valdellövo
COUNTRY	Italy
HARVEST	2012
AGEING (MTHS)	
SCORE	95
SRP (EUROS)	9

Light on the palate, pleasant aromas of fruit in sweet pastry



AWARD  
S

SPARKLING WINE  
*Gramona III Lustros*  
*Brut Nature Gran Reserva*

WINERY	Gramona
COUNTRY	Spain
HARVEST	2006
AGEING (MTHS)	60
SCORE	94
SRP (EUROS)	24

Long finish, slightly exotic flavour, some citrus notes and caramel too good acidity and depth



AWARD  
S

SPARKLING WINE  
*Vigneto Dirupo Valdobbiadene*  
*Prosecco Superiore Docg Spumante Brut*

WINERY	Andreola
COUNTRY	Italy
HARVEST	
AGEING (MTHS)	
SCORE	94
SRP (EUROS)	7

Some sweetness, light on the mouth, not long lasting.



AWARD  
S

SPARKLING WINE  
*De la Finca*

WINERY	Raventos i Blanc
COUNTRY	Spain
HARVEST	2009
AGEING (MTHS)	>30
SCORE	94
SRP (EUROS)	18,23

Golden lemon in appearance with a delicate bead of bubbles. Perfect balance between aromas of dried apricots and toast with underlying notes of buttercups. A zesty palette with hints of grapefruits. Bright acidity and a soft mousse that evolves overtime. Toasty, dry finish.



AWARD  
S

SPARKLING WINE  
*Subirat Parent Brut Nature*

WINERY	Finca Valldosera
COUNTRY	Spain
HARVEST	2009
AGEING (MTHS)	24
SCORE	93
SRP (EUROS)	22

A Lick of fennel with some rose aromas too, a buttery texture, some noticeable acidity and a slight almond flavour.



AWARD  
S

SPARKLING WINE  
*Ayama MCC Rosé*

WINERY	Ayama Stent Farms
COUNTRY	South Africa
HARVEST	2010
AGEING (MTHS)	24
SCORE	93
SRP (EUROS)	18

Onion skin coloured, delicate on the palate but full flavoured, medium + finish, some elegance





AWARD  
S

SPARKLING WINE  
*Desiderius Pongracz*

WINERY COUNTRY	Cape Legends South Africa		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	48	93	

Buttery, slightly oxidised, reasonable acidity, touch of sweetness



AWARD  
S

SPARKLING WINE  
*Zero Nove Brut Valdellövo*

WINERY COUNTRY	Valdellövo Italy		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		93	10

Appealing nose, drier style, apples and lemons



AWARD  
S

SPARKLING WINE  
*Agriverde Cuvée Prestige 830 Pecorino*

WINERY COUNTRY	Agriverde Italy		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		93	24

Soft fruit on the nose, some presence on the palate. Pleasant



AWARD  
S

SPARKLING WINE  
*Cuvée di Gabry*

WINERY COUNTRY	La Tordera Italy		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		93	9

Very pale pink colour, bridal gown, hint of red rose petal and endearing apricot on nose, fruit finish, a little sweetness



AWARD  
S

SPARKLING WINE  
*Clos Lentiscus Blanc de Blancs Brut Nature*

WINERY COUNTRY	Clos Lentiscus Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	20	93	6,15

Amber. Striking raison with underlying citric notes. Fresh and fruity entrance. Crisp lingering finish.



AWARD  
S

SPARKLING WINE  
*Valldosera Cava Brut Nature*

WINERY COUNTRY	Finca Valldosera Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	24	92	10

Fresh, crisp with apple and citrus notes finishing with an Asturias cider flavour and a touch of bitterness.



AWARD  
S

SPARKLING WINE  
*Brut Papet del Mas*

WINERY COUNTRY	Papet del Mas Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2011	15	92	8

Good mouth-feel, some body, a touch of sweetness



AWARD  
S

SPARKLING WINE  
*Baracchi Brut Rosè Millesimato Sangiovese*

WINERY COUNTRY		Baracchi Winery Italy	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2011	15-30	92	30

Very delicate nose, perhaps too delicate, some red fruits, correct acidity



AWARD  
S

SPARKLING WINE  
*Eight Carat Chardonnay Pinot Noir*

WINERY COUNTRY		Pirramimma Winery Australia	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		92	15

Sweet, light in the mouth, some elegance, some sweet lemon



AWARD  
S

SPARKLING WINE  
*Agriverde Cuvée Prestige 830 Rosé*

WINERY COUNTRY	Agriverde Italy		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		92	24

Attractive pale pink colour, a touch of rose petal aroma and some sweet raspberry, but sufficient acidity



AWARD  
S

SPARKLING WINE  
*6° Senso Valdobbiadene Prosecco Superiore Docg Spumante Dry*

WINERY COUNTRY		Andreola Italy	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
		92	8,8

Sweet fruits, understated acidity at first but coming through to refresh the palate



AWARD  
S

SPARKLING WINE  
*Chiaror sul Masso*

WINERY COUNTRY		Cascina I carpini Italy	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2010		92	26

Unusual nose, but pleasant, apples coming through some brioche but short finish





AWARD  
S

SPARKLING WINE  
*MS 4.7 Brut Nature*

WINERY COUNTRY	Finca Valldosera Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	36	91	12

Understated fruit and brioche notes on the nose with floral aromas too with a medium length quite flavoursome finish.



AWARD  
S

SPARKLING WINE  
*Aida Maria Rosé Espumante Bruto Reserva*

WINERY COUNTRY	Quinta de Cedadelhe Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2007	24	91	7,5

Salmon coloured with tangerine, strawberry and vegetal aromas, on the palate a touch of smoke with fruit



AWARD  
S

SPARKLING WINE  
*Miogo Tinto Bruto*

WINERY COUNTRY	Vinhos Norte Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2010	<15	91	15

Some ripe forest fruits, cloves and a hint of liquorice; also some marzipan on the finish



AWARD  
S

SPARKLING WINE  
*Pongracz Rosé*

WINERY COUNTRY	Cape Legends South Africa		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
	24	91	

Delicate pink rose colour with a slight floral nose, some red fruit flavours and a touch of pink bubble gum



AWARD  
S

SPARKLING WINE  
*Espumante QM Super Reserva*

WINERY COUNTRY	Quinta de Melgaço Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2010	15-30	91	17

A touch of bitterness on the finish and quite short. Some citrus notes



AWARD  
S

SPARKLING WINE  
*Mascaró Cava Reserva Brut "Nigrum"*

WINERY COUNTRY	Mascaró Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2010	24	91	8,5

Structured, elegant, quite crisp, understated fruit, some acidity



AWARD  
S

SPARKLING WINE  
*Borges Real Senhor*

WINERY COUNTRY	Vinhos Borges Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	>30	91	11

Very fizzy on first hit, some acidity, sweet fruit nose, sweet pastry.



AWARD  
S

SPARKLING WINE  
*Gramona Imperial Gran Reserva Brut*

WINERY COUNTRY		Gramona Spain	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2007	48	91	18

Quite sweet, long finish, acidity hidden by sweetness, some fruit presence, medium finish



AWARD  
S

SPARKLING WINE  
*Sopenia Brut Nature*

WINERY COUNTRY		Finca Sopenia Argentina	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2012		91	12

Elegant, acidity/sugar balanced well, fruit on the nose and sweet pastry



AWARD  
S

SPARKLING WINE  
*Mas De Fer Valdobbiadene Prosecco Superiore Dcpg Spumante Extra Dry*

WINERY COUNTRY		Andreola Italy	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
		91	7,5

Fresh and fruity, clean, quite high acidity, pleasant finish



AWARD  
S

SPARKLING WINE  
*Clos Lentiscus Sumoll Reserva Familia Blanc de Noirs Brut Nature*

WINERY COUNTRY		Clos Lentiscus Spain	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	30	91	8,9

Golden yellow. Fine bubble.Very fragrant - honeysuckle, plums, citric and floral notes. Crisp & fresh entrance, smooth mouthfeel, lingering finish though overtly acidic.



AWARD  
S

SPARKLING WINE  
*Cava Gran Reserva Limitada*

WINERY COUNTRY		Canals Canals Spain	
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	40	90	20

Quite acidic with a touch of bitterness, some apple cider flavour, pleasant citrus aromas





AWARD  
S

SPARKLING WINE  
*Miogo Reserva Branco Bruto*

WINERY COUNTRY	Vinhos Norte Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	15-30	90	15

Attractive floral, grape aromas low in acidity but a reasonable finish



AWARD  
S

SPARKLING WINE  
*Brut Rosé Papet del Mas*

WINERY COUNTRY	Papet del Mas Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2011	15-30	90	8

Rose petal with a touch of sweetness on the nose finishing with a dash of red cherry



AWARD  
B

SPARKLING WINE  
*Miogo Espadeiro Bruto Reserva*

WINERY COUNTRY	Vinhos Norte Portugal		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2008	12	89	15

Violets and cherries on the nose and palate with a touch of cinnamon on the nose; a smoky element; a touch medicinal, short finish



AWARD  
B

SPARKLING WINE  
*La Rosita*

WINERY COUNTRY	Lobban Wines Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	35	89	12

Sweet sensation on nose and palate, sugared strawberry/raspberry, finishes drier, good length



AWARD  
B

SPARKLING WINE  
*Mas Codina Brut Reserva*

WINERY COUNTRY	Masia Codina Spain		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
2009	38	89	9,5

Well rounded, sweet sensations, a touch cloying at first, acidity comes through, slightly. Medium finish



AWARD  
B

SPARKLING WINE  
*Pongracz Brut*

WINERY COUNTRY	Cape Legends South Africa		
HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)
	24	89	

Sweet, dessert style sparkling wine, some acidity, short to medium finish



AWARD  
B

SPARKLING WINE  
*La Pamelita*

WINERY COUNTRY	Lobban Wines Spain		
	HARVEST	AGEING (MTHS)	SCORE
	2006	66	89
			SRP (EUROS) 15

Black cherries, soft, dark fruits on nose and palate and a slight hint of chocolate



AWARD  
B

SPARKLING WINE  
*Berlucchi'61 Franciacorta Brut*

WINERY COUNTRY	Guido Berlucchi Italy		
	HARVEST	AGEING (MTHS)	SCORE
	2010	24	89
			SRP (EUROS) 16

Straw yellow. Fine bubble. Crisp fresh entrance with a zesty velvety mouthfeel and fruity finish. Notes of Green apples and pears.



AWARD  
B

SPARKLING WINE  
*Cava Dominio de la Vega  
Brut Pinot Noir*

WINERY COUNTRY	Domino de la Vega Spain		
	HARVEST	AGEING (MTHS)	SCORE
	2009	20	88
			SRP (EUROS) 9,5

Roasted red fruits on the nose and palate, adequate acidity, short to medium finish



SPARKLING WINE	WINERY	COUNTRY	HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	AWARD
Palazzo Lana Franciacorta Saten Riserva 2004	Guido Berlucchi	Italy	2004	60	97	32	Gold
Berlucchi Franciacorta Cellarius Rose	Guido Berlucchi	Italy	2008	36	96	21	Gold
De Nit	Raventos i Blanc	Spain	2011	15 - 30	95	14,52	Gold
Cava Dominio de la Vega Brut Reserva Especial	Dominio de la Vega	Spain	2010	22	95	16	Gold
Duran Gran Reserva	Cava Duran	Spain	2008	40	95	22	Gold
Il Mille	La Tunella	Italy	2011		95	13,5	Gold
Anno Zero Extra Dry Valldellövo	Valldellövo	Italy	2012		95	9	Gold
Gramona III Lustros Brut Nature Gran Reserva	Gramona	Spain	2006	60	94	24	Silver
Vigneto Dirupo Valdobbiadene Prosecco Superiore Docg Spumante Brut	Andreola	Italy			94	7	Silver
De la Finca	Raventos i Blanc	Spain	2009	>30	94	18,23	Silver
Subirat Parent Brut Nature	Finca Valldosera	Spain	2009	24	93	22	Silver
Ayama MCC Rosé	Ayama Slent Farms	South Africa	2010	24	93	18	Silver
Desiderius Pongracz	Cape Legends	South Africa	2008	48	93		Silver
Zero Nove Brut Valldellövo	Valldellövo	Italy	2012		93	10	Silver
Agriverde Cuvée Prestige 830 Pecorino	Agriverde	Italy	2012		93	24	Silver
Cuvée di Gabry	La Tordera	Italy	2012		93	9	Silver
Clos Lentiscus Blanc de Blancs Brut Nature	Clos Lentiscus	Spain	2009	20	93	6,15	Silver
Valldosera Cava Brut Nature	Finca Valldosera	Spain	2009	24	92	10	Silver
Brut Papet del Mas	Papet del Mas	Spain	2011	15	92	8	Silver
Baracchi Brut Rosè Millesimato Sangiovese	Baracchi Winery	Italy	2011	15 - 30	92	30	Silver
Eight Carat Chardonnay Pinot Noir	Pirramimma Winery	Australia	2012		92	15	Silver
Agriverde Cuvée Prestige 830 Rosé	Agriverde	Italy	2012		92	24	Silver

SPARKLING WINE	WINERY	COUNTRY	HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	AWARD
6° Senso Valdobbiadene Prosecco Superiore Docg Spumante Dry	Andreola	Italy			92	8,8	Silver
Chiaror sul Masso	Cascina I carpini	Italy	2010		92	26	Silver
MS 4.7 Brut Nature	Finca Valldosera	Spain	2008	36	91	12	Silver
Aida Maria Rosé Espumante Bruto Reserva	Quinta de Cedadelhe	Portugal	2007	24	91	7,5	Silver
Miogo Tinto Bruto	Vinhos Norte	Portugal	2010	<15	91	15	Silver
Pongracz Rosé	Cape Legends	South Africa		24	91		Silver
Espumante QM Super Reserva	Quinta de Melgaço	Portugal	2010	15 - 30	91	17	Silver
Mascaró Cava Reserva Brut “Nigrum”	Mascaró	Spain	2010	24	91	8,5	Silver
Borges Real Senhor	Vinhos Borges	Portugal	2008	>30	91	11	Silver
Gramona Imperial Gran Reserva Brut	Gramona	Spain	2007	48	91	18	Silver
Sophenia Brut Nature	Finca Sophenia	Argentina	2012		91	12	Silver
Mas De Fer Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry	Andreola	Italy			91	7,5	Silver
Clos Lentiscus Sumoll Reserva Familia Blanc de Noirs Brut Nature	Clos Lentiscus	Spain	2009	30	91	8,9	Silver
Cava Gran Reserva Limitada	Canals Canals	Spain	2008	40	90	20	Silver
Miogo Reserva Branco Bruto	Vinhos Norte	Portugal	2009	15 -30	90	15	Silver
Brut Rosé Papet del Mas	Papet del Mas	Spain	2011	15 - 30	90	8	Silver
Miogo Espadeiro Bruto Reserva	Vinhos Norte	Portugal	2008	12	89	15	Bronze
La Rosita	Lobban Wines	Spain	2009	35	89	12	Bronze
Mas Codina Brut Reserva	Masia Codina	Spain	2009	38	89	9,5	Bronze
Pongracz Brut	Cape Legends	South Africa		24	89		Bronze
La Pamelita	Lobban Wines	Spain	2006	66	89	15	Bronze
Berlucchi ‘61 Franciacorta Brut	Guido Berlucchi	Italy	2010	24	89	16	Bronze
Cava Dominio de la Vega Brut Pinot Noir	Domino de la Vega	Spain	2009	20	88	9,5	Bronze



# WINERIES







Agriverde boasts five different vineyards of organically grown grapes in the surroundings of Ortona, a small village in Abruzzo, overlooking the central-east Italian Riviera. Two centuries ago, Camillo Di Carlo, the founder of the winery, was celebrating his first success in winemaking. Today his success has snowballed, culminating in the luxurious Relais, and an exclusive spa where nature marries with food, wine and health.

Giannicola di Carlo, who inherited the estate, produces a wide selection of organic wines, both reds and whites. However, it is his Sparkling Wines that have been multi-award winning and recognised as the flagship of the winery. Two Grand Cuvée Prestige 830: a Pecorino Spumante Brut and a Rosé have been recently launched to celebrate the 200th birthday of Agriverde. Today the business has been awarded by the Grand Prix Italiano the title of National Organic “Azienda Agricola” (Wine Farm) in Italy. Moreover, according to the French organic wine expert Meilleur Jeune, it is also one of the twenty best organic wineries in the world.

In line with the company's motto, in order to produce superior wines, a high level of environmentally-friendly technological innovation is used at all stages. **The cellar, the first of its kind in Europe, has been built according to the principles of bio-architecture.** Various materials including glass, wood and steel have formed a building perfect harmony with the landscape. The breath-taking wooden rooftop of the winery resembles an ocean wave. Every part of the building, from the electrical and thermo systems, down the paint and the glue used for the construction, is eco-friendly.

Since 1990, attentive scientific research has been carried out alongside the winemaking. Alternative agronomic principles, such as natural yeasts and biodynamic winemaking, are studied in depth to produce wines with the lowest environmental impact. At Agriverde, a selected team of experts have developed an innovative way to convey nitrogen from legumes to the soil, which removes the need for chemical fertilisers. Another challenge is to make sure that sulphites are not utilised, by filtering the wine and to reduce CO2 emissions by using 100% recycled glass.

If you are visiting Agriverde, you can also delight your taste buds at the Restaurant Relais, which offers a beautiful dining space and a swimming pool. A must-do for wine lovers is “wine therapy”. You will be offered an exclusive selection of beauty treatments which incorporate the natural goodness of grapes and wine. Your “wine therapy” takes place in the stylish spa, where you can enjoy picturesque views of the vineyards.





# ANDREOLA

ITALY

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21



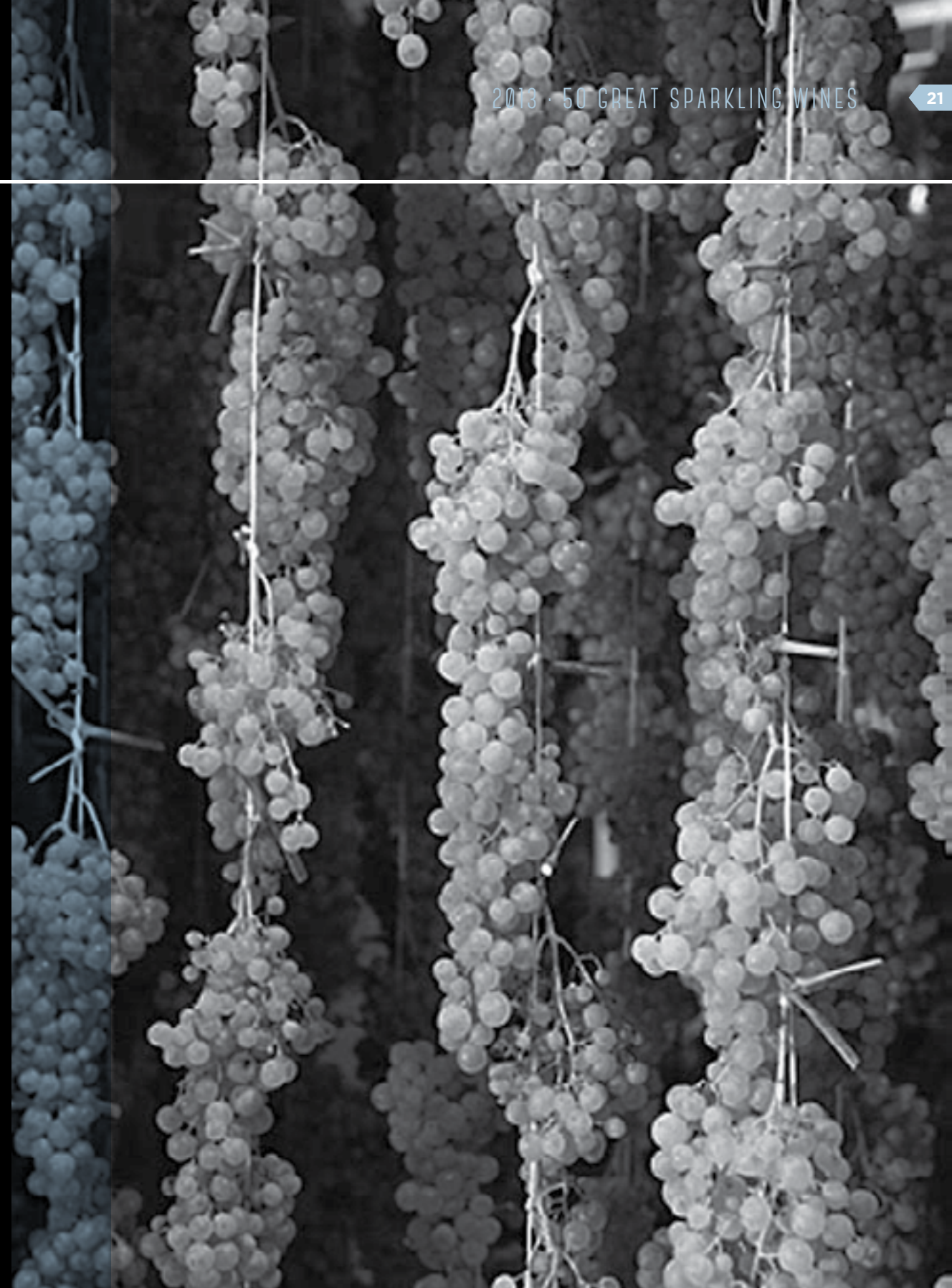
The history of Andreola and its founders is closely related to the history of Prosecco Superiore D.O.C.G, whose lands are enclosed between the municipalities of Conegliano and Valdobbiadene. The Andreola estate lies in the middle of this untouched landscape, on the hills of Col S. Martino, within the bed of the River Piave, overlooking the Dolomites. The conditions of this territory have been influenced by the primitive glaciers of the mountain, which, through erosion, carved out the perfect site to grow grapes.

When Nazzareno Pola founded the family estate in 1984, he saw its great potential for winemaking. Today, Stefano Pola is running the business, both continuing and innovating his father's philosophy. Twenty-eight hectares of land are cultivated with the indigenous varieties of Glera, Verdisa, Perera and Bianchetta. These grapes are traditionally the authentic symbol of Prosecco and they are used in both the vinification and the maturation of the wine.

**The sparkling wines that Andreola produces reflect the physical characteristics of the territory of the Valdobbiadene wine region.** The mountain landscape, due to its steepness, challenges the way the vineyards naturally form, usually sloping forty-five degrees. The practice of viticulture in mountains requires hard manual labour and technology is of very little help. However, Andreola greatly value the surrounding environment. In 2010, the winery was the first and only Prosecco producer to join CERVIM: the Centre for Research, Environmental Sustainability and Advancement of Mountain Viticulture.

Andreola's products boast more than thirteen sparkling wines, including a Prosecco Brut Extra Dry, a Prosecco Brut, and two Cuvee extra dry. Andreola welcomes visitors to its estate and has been promoting the natural beauty of the Valdobbiadene mountains and its Prosecco viticulture for almost thirty years.

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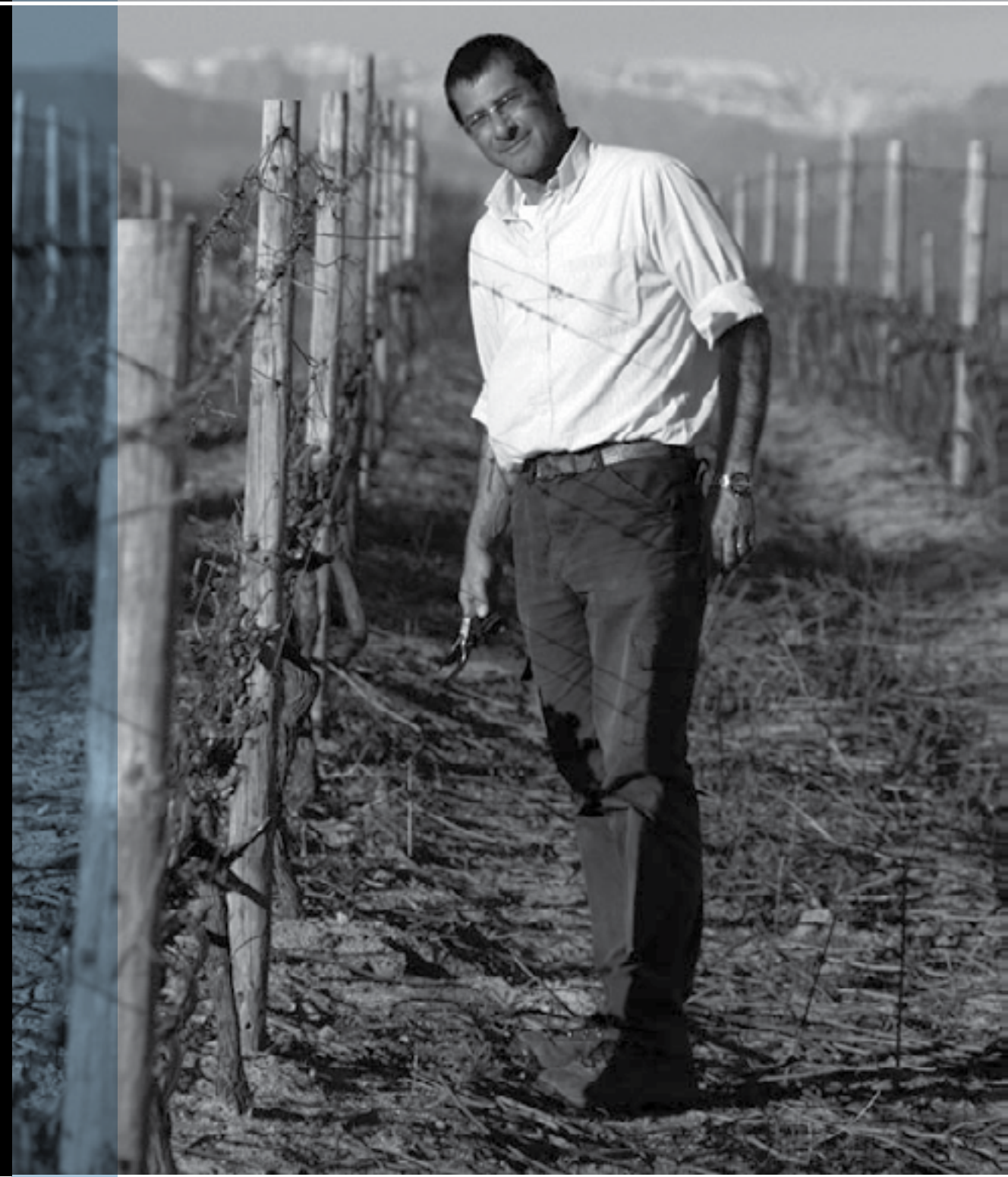
It was said about Slent that “the soul of Africa lies there” (Sailor Malan, famous WWII British RAF fighter). The winery, opened in 2005 by Italians Attilio and Michela, could not have been in a place with more history, better soils or with better views. They are producers of Pinotage and Chenin Blanc, as well as recently beginning to offer olive oil.

The winery “Ayama” is based on Slent Farm in the lower slopes of the Perdeberg Mountain in South Africa. It provides panoramic views over the valley, from where you can see Lion’s head, Signal Hill and Table Mountain. The farm was established in 1685 by a French refugee, Martin Pouisson, and has been formally conserved by the Natural Heritage programme since 1993. In 2005 the property was bought by new owners from Italy, and in the same year they produced the first Slent wine.

**“Ayama” is a Xhosa word meaning “someone to lean on” and the owners chose this because of the importance of friendship and love in founding the enterprise.** The logo for the winery alludes to the wild animals that live around the estate; this includes not only leopards, but also baboons, porcupines and foxes. In the past, the baboons would eat figs from the fig tree behind the house. The tree no longer stands, but the baboons are still around: the figs have been replaced with luscious black grapes.

Slent has a variety of soils and micro-climates, with particularly good conditions for producing Chenin Blanc and Shiraz, but the diversity in the environment provides the opportunity to grow many different crops. “Ayama” decided in the end to focus on the uniquely South African cultivars: Pinotage and Chenin Blanc. They have introduced the first Vermentino grape into South Africa, which originally comes from Sardinia, and they hope that this will prove popular with their customers.

In 2007 “Ayama” planted 9 hectares of olive trees with the intention of producing olive oil. They chose to use Mission, Frantoio, Leccino and Coratina varieties as a good mix between South African and Italian cultivars. Their first harvest was in 2012 and the oil is now available as a blend of all four varieties. They are planning to open a frantoio (oil mill) where locals and visitors can pick their own olives, as well as encouraging the use of olive oil as a healthy part of South African cuisine.







*"A good wine is an emotion, a discovery of sensations, a life experience...our life." (Riccardo Baracchi).*

Riccardo Baracchi is the owner of Baracchi winery or, as Riccardo prefers to call it, a "relais (hotel) with a vineyard". Baracchi is a charming estate comprising vineyards, a wine cellar and the former family residence, which has been converted into Relais il Falconiere with a locanda (restaurant and bed-and-breakfast) and spa.

The business was born in 1860, on the hilly landscape of Cortona, a medieval town in the Valdichiana valley, Western Tuscany. Today Riccardo and Silvia, together with their son Benedetto, and the oenologist Stefano Choicely, add a dynamic and international flair to the family traditions of winemaking. The key to a great wine is the terroir: that is, the soil, the climate and the choice of grapes. The Baracchis have opted for planting with a density of 5600 vines per hectare. What happens in the cellar is also extremely important: during all cellar operation, the temperature must be continuously checked, the tanks must be used appropriately and extra care taken with refining.

The grapes are hand-picked in order to not stress the cluster, ensuring grapes will release the fullest flavours. Once crushed, the Pinot Noir, Shiraz and Cabernet grape varieties are fermented in vertical barrels, punched down and pumped by hand. Other varieties are fermented in stainless steel vats. All wines are aged in French oak barrels and re-aged in bottles. Brut Trebbiano (Metodo Classico) and Brut Rosé (Metodo Classico) are the flagship sparkling wines of Baracchi. The former is made with 100% Trebbiano grapes and aged for twelve months. It offers hints of Acacia flowers and zesty notes. The latter is 100% Sangiovese Millesimato grapes. The flavour is light and fresh, with notes of cherry, white chocolate and almond.

Riccardo and Silvia are happy to welcome their guests and offer them the finest holiday experience in their unique resort. The package includes a tour of the picturesque vineyards and the Bolliceria the sparkling wine cellar, cosy and reminiscent of the cave du champagne. **A small path of pupitres hold the bottles for the ritual of remuage and two unique sparkling wines: Metodo Classico Sangiovese, and Trebbiano,** the latter of which is made of grapes fermented with their skins. Guests are then treated to a wine tasting, the wine complimented by the first-class cuisine of the Locanda il Falconiere, bearer of a Michelin star. To wind down after the tasting and food, guests are received by Wine and Wellness, the adjacent spa, where they will get to experience "wine therapy", luxurious health and beauty treatments incorporating wine and grapes, including a soak in a stunning copper bath. As a finale, Silvia Baracchi has conceived the ultimate gastronomy treat for the guests: a cooking class with Chef Richard Titi, in which he will reveal the secrets of Tuscan cuisine - which include cooking game, homemade pasta, and seafood, and pecorino curdling.







It is often said that the only way to achieve great success is to take great risks. A prime example of this concept can most certainly be found in the two Italian risk takers that founded Berlucchi winery. Upon their first meeting at Guido Berlucchi's astounding mansion in 1955, Berlucchi immediately discovered immense potential in teaming up with the innovative winemaking expert, Franco Ziliani, in his mission to create great wine. It was also at this first meeting that the pair decided to take the great risk that would soon lead to their great success: They would create a French-method sparkling wine in Italy.

Choosing the fertile, green, and virtually uncultured lands of Franciacorta in Lombardy to plant their fruit, Berlucchi and Ziliani were taking yet another risk. Until then, the land of this area had not been understood to have serious winegrowing potential. With pure determination, Berlucchi and Ziliani were on their way to bottling their first sparkling wine in only a few years. After the initial release of a mere 3,000 bottles of their first wine, Pinot di Franciacorta, the duo's creation received instant interest, raising the following vintage production amount to 20,000 bottles. With the immensity of encouraging feedback, Ziliani was even inspired to create Italy's first classic-method rosé the following year.

Fittingly becoming the headquarters for Berlucchi, Guido's legendary mansion, Palazzo Lana Berlucchi, compliments the winery's successful history. Rising alongside the wine cellar, the mansion consists of breathtaking transitional Italian architecture, dating back to the early sixteenth century. Within the great halls of Palazzo Lana Berlucchi, visitors are surrounded by meticulously designed mosaic floors, fresco adorned walls, and stunning portraits of the Conti Lana and many generations of Berlucchi descendants.

**The Berlucchi vineyards of Franciacorta now cover more than six hundred hectares and are mindfully managed in accordance to the principles of sustainable viticulture.** Berlucchi also extended the zonation programme of the Consorzio Tutela Franciacorta with its own program, the Thousand & One Vineyards project, created to profile individual vineyards in order to further improve the quality of fruit they produce. Berlucchi utilizes many innovative techniques to complete this task, one of which is infrared aerial photography, which shows the growth patterns of the specific vineyards to enable prompt harvesting.

Since taking that first risk, Berlucchi has become synonymous with fine sparkling wine. They continue to produce their first two successful, sparkling brut and rosé creations, as well as two new cuvées marketed exclusively in the United States.





# CANALS CANALS

SPAIN

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25



While it is somewhat common to happen upon a family-owned and operated winery in Spain's Peneds region, the dedicated and enthusiastic family members of Canals Canals winery truly exemplify the ideal family-run business. It is all too evident that three generations of passion and hard work went into creating the masterpiece that now constitutes the Canals Canals property in Castellvi de Rosanes.

Miquel Canals Ollé, the first in the lineage of wine producers and devotees, shared his wealth of knowledge with his son, Ramon Canals Llaverol. Finally, in 1975, the father-son duo combined forces to create their first bottles of cava bearing the family name of Canals Canals. Merely three years after this initial production, the commercial firm of Canals Canals was founded through the marriage of M<sup>a</sup> Àngels Canals Duran and Ramon Canals Lleiverol. Canals Canals continues to produce an astounding variety of impressive wines today. Now, Ramon and Marta Canals, of the third generation, prepare to take the reins. Ramon, a licensed pharmacist with a master's in oenology, will continue to focus on the production of wine and cava. Marta, a business studies student, will continue cultivating the business aspects of the company, and both will bring to the company that same family passion that already fills the bottles at Canals Canals.

Branching off the original family house and wine cellars (built in 1903), various constructions have ensured there is ample room for the company to expand at the rate of the continued product demand. More extensions have been required to house the Canals ever-growing enthusiasm, which has, among other projects, led them to establish their very own cava museum. The museum constitutes three large rooms at Canals Canals, housing over 2,500 artefacts from the vine cultivation process and the production of wine and cava. Each artefact has been carefully restored by Ramon Canals Llaverol himself. On entering the museum, **patrons are led from an ancient Egyptian sarcophagus, to a collection of Greek wine vases, through rows of enormous wine presses and early cava production mechanisms** from both Spain and France, past vineyard cultivation equipment, and finally into the tasting room surrounded by hundreds of vintage and modern cava glasses of every shape, size, and color imaginable. "My father is completely dedicated to gathering and restoring as much of cava's history as possible", Ramon Canals asserts, and patrons of the museum will leave in awed agreement. Growing several different varieties directly in Castellvi de Rosanes, Canals Canals also utilizes many different local varieties from the Baix Penedès, Penedès Central, and Penedès Superior. Their reason for utilizing vineyard products from such a vast area is simple: "We want to get grapes from where they grow best in the region, from where the soil will allow them to grow best", explains Ramon. Canals Canals looks forward to their bright future in the cava industry of Spain and worldwide, as they continue export to most European countries, as well as several cava-thirsty countries outside Europe, including the US, Japan and Canada.

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# CAPE LEGENDS

SOUTH AFRICA

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26



Some may argue that a name is just a name, but for Pongrácz, a name speaks volumes of the history and science behind their sparkling wines. This particular name is that of a Hungarian nobleman, who, seeking to pursue his passion and new country after wartime, relocated to South Africa, where he would shape the wine industry through his innovation and fearless tenacity. Eager to challenge the existing conditions that were restricting South Africa's growth within the industry, Desiderius Pongrácz dove head-first into the science of viticulture. He actively contested the restrictive policies that held the country back and paved the way for the production and creation of many new varietals. It is plain to see that Pongrácz's name deserves its proud place on a bottle created from his life's work.

Beneath the significant name, Pongrácz adds an additional title to their bottles: Methode Cap Classique, which is the South African name for the utilization of the traditional Champagne method. Carrying three sparkling specimen, Pongrácz boasts that this process gives their wine a full, fruit finish, a classic yeast and biscuit character, and a foaming mousse quality.

**Almost as important as the name of these wines is their celebrated creator, Elunda Basson.** Specifically specializing in sparkling wines, it is no wonder why Basson's creations have earned her several international awards and much recognition in the wine world. It is only fitting that she is the maker of Pongrácz, as it is all too apparent that she has as much drive and passion as Desiderius himself.

[www.pongracz.co.za](http://www.pongracz.co.za)





# CASCINA I CARPINI

ITALY

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27



When the Cascina I Carpini winery was purchased by the owner Paolo Carlo Ghislandi, together with his vineyards in 2000, the estate was simply woodland and fields. The vineyards of the Ghislandi's are found on the hilly slopes of Colli Tortonesi, overlooking the Monviso Mountain and the Ligurian Sea. This particular territory offers ideal conditions to cultivate vines: the changing temperature due to the altitude, the presence of underground natural springs and, finally, the proximity to the seaside.

The winery presents a large portfolio of eleven wines: red, white and sparkling, which have been called Vini d'arte (handcrafted wines) and have a limited annual output. **Carpini has been researching alternative winemaking methods, with the aim of producing holistic and natural wines.** They have therefore been experimenting with the spontaneous fermentation of wine that is without any technological intervention.

The estate has eight vineyards, each with a different name: Vigna Brigitte, Vigna Camila, Vigna Elleonora, Vigna Vittorio, Vigna Carlo Alberto, Vigna Riccardo, Vigna Maddalena and a final, experimental vineyard. The wines also bear beautiful, artistic names, including: Brezza d'Estate (Summer Breeze), Rugiada del Mattino (Morning Dew), La Fina del Mondo (The End of the World), Terra d'Ombra (Shade Land) and Falo d'Ottobre (October Bonfire).

Cascina I Carpini has developed many flourishing partnerships over the years; for this reason their website features a page called Friends of Cascina I Carpini. The page is a thorough gourmet's guide, featuring restaurants and wine bars all over Italy. The company also runs a YouTube channel, which provides several videos about their experiment on natural fermentation of yeasts in wine, wine reviews and other news from the world of wine.

[www.cascinacarpini.it](http://www.cascinacarpini.it)  
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# CLOS LENTISCUS

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28



Nestled in the heart of old-Garraf Park among the Alt Penedés and Garraf regions of the Catalan coastal range and built around the thriving, thousand year old mastic tree that has become their trademark, the Clos Lentiscus winery stands atop many centuries of wine production. The vineyards, comprised of 65 hectares, are enriched by the surrounding natural Mediterranean forests, the plethora of clay and limestone that make up the soil, and the ideal climate created its proximity to the coast and mountains, day and night temperature differences, and moderate rainfall. This terroir creates the perfect conditions to grow a rare and much celebrated local variety of grape, Malvasia de Sitges.

The charming Clos Lentiscus (Can Ramon) house, partially built in the fourteenth century, had been gradually added onto as the family and wine industry has prospered and flourished over the years. However, it was not until the loyal and devoted sons, Manel and Joan Aviño, returned home to take over the family business in 2002 that Can Ramon took the innovative steps to becoming the impeccably and passionately operated winery that it is today.

While it is built on generations of family traditions, the adjustments and endeavors that Clos Lentiscus is making are based on very modern concepts. Most important to Clos Lentiscus's company mission and the product itself is the winery's choice to begin utilizing organic processing and eliminating all unnatural additives from their wine. **"When you taste a wine, it should inspire an experience of the place it comes from," Manel Aviño, the thoughtful wine maker, passionately declares.** Those chemicals get in the way of that experience, and Clos Lentiscus wants their consumers daydream inducing sip to transport them directly to the shade of the mastic tree overlooking their winding rows of vineyards. They have even begun producing a delicious line of organic honey from the property's busy bees if consumers would like to be transported to Clos Lentiscus through their morning cup of tea or nightly glass of milk as well.

Additionally, Clos Lentiscus has yet another unique venture in the works. While the winery has recently opened its doors, walls, and even some of its antique wine production equipment to showcasing the breathtaking and vibrant work of local visual artists, they have been inspired to take it one step further and adding a whole lot more generosity. Clos Lentiscus will begin hosting an annual wine tasting and art auction event, donating all proceeds to a non-governmental organization in Ethiopia to buy school supplies, medical equipment, and other essentials that many Ethiopian people have been struggling to live without. Upon a visit to the gallery spaces at Clos Lentiscus, it is obvious that this collaboration of two local art forms is capable of generating a whole new attitude regarding wine's various uses in the world. With all the inspiration dripping from the vines, the paint brushes, and even the hives, Clos Lentiscus is sure to continue transforming and adapting in the wine industry for years to come.

[www.closlentiscus.cat](http://www.closlentiscus.cat)  
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# DOMINIO DE LA VEGA

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29



Dominio De La Vega is located in the wine region of Utiel-Requena, a circular plateau of land where the Río Meagro forms several fluvial terraces levelling out a plain (in Spanish *La Vega*). Between 600 and 900 metres above sea level, although far away from the Mediterranean Sea, the area still retains a Mediterranean climate with short hot summers and long cold winters.

Originally known as “Casa del Conde”, Dominio de la Vega was born in the 12th century. Even before then the area has historically been devoted to winemaking: according to 1995's archaeological findings, residues of grape pips dating back to 5-6th Centuries B.C. have been found in the ruins of a dwelling site. Grape growing was such a popular activity that in the 13th century, **King Alfonso X (*Alfonso the Wise*) bestowed the guardians of the vineyards in Requena with the title of Binadero**. Their task was to make sure that no one was harvesting foreign grapes.

Today, together with the local varietals of Bobal, Tempranillo, Macabeo, Garnacha, international vines are also planted (Cabernet Sauvignon, Merlot, Chardonnay and Pinot Noir). Besides still wines, it is interesting to mention the wide choice of Cavas that the De la Vega boasts: both young Cavas (Semiseco, Brut, Brut Nature white and rose) and three Cava Reservas. A specialty of De La Vega is also the rare *Dulce Vino de hielo* (Sweet Ice wine) featuring the grapes of Macabeo, Chardonnay and Sauvignon Blanc. Moreover, a very interesting project of the winery is the limited collection Cava Arte Mayor, a blend of Macabeo and Chardonnay, of which there is only 5000 bottles available and whose posters are inspired by the paintings of artists such as Toulouse-Lautrec, Dali, Van Gogh and Klimt.

The winery has also been supporting many causes: the long term partnership with the Asociación Asperger Valencia (Asperger's syndrome Association of Valencia) is only one of a large series of charities the winery regularly sponsors.

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# FINCA SOPHENIA

ARGENTINA

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30



While the beauty of a winery and vineyard's location does not necessarily impact upon the quality of its product, in Finca Sopenia's case, wine and landscape are equally impressive. Recognized as one of the top-quality wine producers from Argentina, **Finca Sopenia is located at the slopes of the glorious Andes Mountains in the famous district of Tupungato, Mendoza.** The sprawling vineyards were planted in over 130 hectares of the finest virgin soil in the country, at an elevation of over 1200 metres. With irrigation water flowing from the Andes thaw, the resulting berries produce wine with great complexity and high fruit concentration. Furthermore, the combination of a cooler climate, an abundance of sunshine, and a distinct contrast between night and day temperatures creates an ideal terroir for slow-ripening grapes.

With an extremely unique architectural profile, the winery is fully equipped with the most innovative French technology for the processes of reception, crushing, pressing, and vinification. Each of Finca Sopenia's wines is aged in French or American oak barrels, creating the most intricate and unique wines possible. Through the pairing a unique environmental influence and contemporary production methods, they have received countless awards and an immense amount of recognition for countless members of their three collections: Altosur, E.S. Vino, and the original collection, Finca Sopenia.

[www.sopenia.com.ar](http://www.sopenia.com.ar)  
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# FINCA VALLDOSERA

SPAIN

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31



Among the rugged hills of the Garraf Massif, you will find the unique family winery and vineyards of Finca Valldosera. There count-  
less factors that set this vineyard apart from the others on our list. One is the passion that winemaker Jordi Valls, displays in his  
explanations of each and every aspect of the history, terroir, and climate of the land.

The farm of Finca Valldosera, called Les Garrigues, covers 25 hectares of lush vineyards, surrounded by 160 hectares of hearty  
and natural Mediterranean forest. “Here, as you can see, all of the forest is alive and green”, says Valls. “When we plant the  
vineyards this close to the forest, they both must work together, maintaining equilibrium, and keeping one another healthy.” The  
biodiversity of the property clearly has an extraordinarily positive effect on the wine that Finca Valldosera produces, but only be-  
cause the land is utilized to it's full advantage.

Perfectly situated within a sinking graben, or trench, between the mountains, Finca Valldosera benefits from the land's rich  
history. At the present, the mountains that form the massif rise 500 meters high, overlooking the entire Peneds region and the  
Mediterranean Sea, bringing in a calm and cooling breeze. However, 23 million years ago, there was a different current flowing  
through those mountaintops. At that time, during the Miocene period, a warm sea flooded the area, leaving carbonate sediments,  
or limestone, which one can see much evidence of throughout the entire property. While the main soil types at Finca Valldosera  
are silty, clayey, and calcerous, this limestone soil allows completely different varieties of grapes to thrive, than is possible in  
surrounding regions, including grapes much higher in acidity than usual. “Since we have access to these many different types of  
soil, we can plant each grape in the soil which will favour the best growth”, explains Valls.

**One particular variety of grape that benefits from the limestone-rich soil is known as Subirat Parent.** When grown in other  
regions of Spain, this grape is primarily used in blended wines - but not at Finca Valldosera. The combination of a particularly  
dry climate and the sloping terrain create a perfect location for the delicate grape to grow and thrive. In fact, their Subirat Parent  
cava, featured on our list, solely consists of this star fruit.

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# GRAMONA

SPAIN

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32



In the heart of Sant Sadurni d'Anoia the Gramona winery can be found. Since 1875 Gramona have been making wines. The cellar is a spectacular example of historical architecture which sits on three levels of stone and wood; this a cool, humid and long dark labyrinth paved with bottles making it the perfect environment for ageing cava. The highest level of the cellar hosts the wine heritage of the family; it is a crypt showcasing a collection of bottles dating back as far as the 1950s. Next to the crypt there is an old room called the Enoteca which showcases the best bottles which have been aging since the end of 1990s. Here, ancient instruments of winemaking are exhibited to tickle the curiosity of the visitors, and to pay homage to the traditional idea of Cava and its Classic Method.

Gramona is special as it is one of the few Cava producers where the crianza en rima (the ageing) is done by hand. Gramona's cava appears in the glass bright and gold in colour. This is the mark of the long aging process which all of the bottles are subjected to. The family owns 50% of its vineyards (150 hectares): the other 50% is leased and rented to loyal cultivators who are long-term business partners of la casa and receive the same training and financial support as with Gramona's land. III Llustros is the flagship cava and it is a blend of Xarel-lo and Macabeu (30%). The varietals of Pinot Noir and Chardonnay have been added for blending since 1910.

**Masters of the Larga Crianza, Gramona age cava from four to ten years.** This philosophy ensures the high quality of the wines which are crafted as a piece of art. The multi-awarded 2002 Celler Batlle Gran Reserva Brut is only one example. Recently, the III Llustros 2004 was reviewed on the headlines of the Wall Street Journal and classified as one the best Sparkling Wines in the World competing with the best Champagnes. Argent Rosado is a further example of an exclusive product with a total output of only 6000 bottles a year. Gramona is indeed a traditional casa of artisanal cavistas whose family business shines across the Penedes valley.

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# LA TORDERA

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33



The story of Tordera begins during the second World War, when Bepi Vettoretti began cultivating the vines of the Tordera hill, in his home village of Cardizze, in the Valdobbiadene wine region. Today, thanks to his son Pietro and his grandchildren Renato and Paolo, the winery Tordera produces a wide range of Prosecco Superiore and other sparkling wines. They offer a portfolio of eleven products including Brut, Frizzante, Extra Dry, Dry, Millesimato and the superb Gabry Rose. The company is entirely family-run by the third generation: Renato and Paolo (owners) together with their wives Gabriella and Mirella (commercial officers), who have recently taken over the forty hectares of vineyards.

Sustainability is a priority for Tordera - they have just constructed an environmentally-friendly cellar with solar panels, which ensures a constant source of energy. All used water is saved in storage basins and then recycled to irrigate the vineyard. The winery passionately pursues eco-friendly modes of production: they are proud to say their grapes have zero food miles, which means that once picked, the grapes are going straight into the cellar. Transport of grapes from the vineyard is time-efficient, allowing the grapes to be pressed quickly after the harvest. This means there is no need for the addition of sulphites. Last but not least, the bottles are made with recycled glass, and the packaging is entirely recycled. Such environmentally-conscious winemaking has led to Tordera being the first winery in Veneto, and the fourth in Italy, to be awarded a Casa Clima certification. Casa Clima is a private environmental agency which assesses environmental compatibility, energy efficiency and low carbon emissions in wineries. The Vettoretti family are also set apart by their passion for art. Since 2007, Gabriella Vettoretti has been the president of MoCA, a local contemporary art association. The winery has been a special guest and sponsor for numerous exhibitions and art events around the region.

And now the Vettorettis have combined their two passions: the new sparkling Gabry Rose Extra Dry is encased in beautiful, artistic packaging. This is a wine especially designed and thought-out for the aperitif. Italians see Prosecco as the aperitif drink tout-court. Tordera introduced a touch of sparkle to this tradition by launching Gabry 5 Cocktail, five cocktail recipes for five summer weeks. The drinks, which are all sparkling rosé-based, are Framboise Petillant, Hugo Rose, Gabry Royale, Arabesque and Geisha. Tordera produces honest and great-quality sparkling wines. **Family and tradition are the important values of this small estate which is driven by passion and love for the land.** The company has won both national and international awards which reflect its success and the quality of its wine. The winery has also much to offer its visitors: from a tour of the vineyards and wine cellar, available in English, Italian or German; to, on special request, a top class wine tasting paired with a charcuterie and cheese platter. From January to March wine on cask can also be purchased wholesale at reasonable prices.

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# LA TUNELLA

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34



Fifty years and three generations ago, company Altùris was founded by Min Zorzettig and his son Livio. Today, the company lives on, located in the foothills close to Cividale del Friuli in the North-East of Italy. However, the family now have a second winery in the same region: La Tunella. This region of Colli Oriental del Friuli is known throughout the world as an area that produces excellent, elegant white wines: La Tunella produces 60% white wines and 40% red.

This region has a terrain considered felicitous for wine cultivation, a mixture of sandstone and marl. It also has a suitable micro-climate. **It is protected from the cold Northern winds by the Giulian Pre-Alps and receives warm breezes from the Adriatic Sea in the South.**

La Tunella has a property of 70 hectares, of which 70% of the land is used for white grapes and 30% for red grapes. The average density is of 4500 - 5000 vines per hectare. The types of wine they produce includes classic whites and reds, cuvées, passito raisin wines and single grape wines.

La Tunella's new wine cellar was designed by architect Zuliani. It is an impressively smooth, modern design, and within its walls all stages of the wine-production process take place, are as well as storage, grape-drying. There is also an analysis laboratory, a salesroom and offices, and an additional room for the all-important wine tasting.

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# LOBBAN WINES

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35



Lobban wines - get ready to embrace an entirely new style of wine. Pamela Geddes is the new queen of red wine - sparkling red wine, that is. The Scottish creator of what is probably the only red sparkling wine made in Spain is a globe-trotter who, after leaving her home country, voyaged to the opposite ends of the globe before returning to Europe and finally settling in Spain. With a degree in micro-biology and a background in the Scottish whisky industry, she has worked extensively as a wine-maker in Australia, Chile and Spain.

When she landed a job at Bodegas Castaño in Yecla (Murcia) in the 1990s, she would never have imagined she would eventually be making red wine with that unique sparkle. However, six years later, La Pamelita was born, a joint venture between Pamela and Ramon Castaño, from Yecla. In 2003 her business shifted to a rented winery, until 2006 when she finally established her cellar in Sant Jaumes Sesoliveres within just a hundred square meters of space. This space, however, was big enough to get her winery registered as the smallest Spanish producer of Vino Espumos de Calidad.

**Is Pamela the leader of sparkling red wine? The recent success of La Pamelita in the Top Hundred New-Wave Wines of Spain suggests she may well be.** With a slender wine output - just about 8000 bottles on a good year - she is a real master of her wine, which is 100% artisanal. In her cosy wine facility (it rather resembles a personal scientific research laboratory) she keeps the wine-making process entirely in her own capable hands. Of all the stages, it is only the grape harvest that involves outside help - the grapes are bought from elsewhere and turned into base wine in one of the wineries where Pamela works seasonally. In the cellar, she single-handedly manages the coupage, the second fermentation, the riddling of the bottles and the disgorgement; she currently stores 15,000 bottles between red and rosé from three different vintages.

La Pamelita (Sparkling Red - Shiraz), La Rosita (Rosé Sparkling - Garnacha) and El Gordito (Still Red) make up the exquisite and quirky portfolio of Lobban Wines. The names behind the bottles also have a story: Pamelita was, in fact, Pamela's nickname when she was working in Chile. La Rosita pays homage to her new-born niece Rosy, and El Gordito is dedicated to her slim brother Gordon - a pun to those familiar with Spanish language, as gordo is Spanish for fat. The labels are another hand-crafted delicacy, and more evidence of Pamela's entrepreneurial genius : Jordi Benito, a successful Catalan artist who passed away in 2008, is the designer of her minimalist logo and label.

Pamela welcomes visitors to her small winery and offers tasting of her creations. Cellar door sales are also encouraged.

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# MAS CODINA

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36



Though Mas Codina Winery is situated on an intimate stretch of Alt Penedès land, its history as a wine estate is quite expansive. **Since 1681, the property has consistently been dedicated to the growth of grapes and production of wine.** However, it wasn't until 1985 that Antoni Gerriga Carbó, the current owner of Mas Codina, began bottling wine and cava directly from the surrounding vineyards.

With a mere 40 hectares, they proudly produce each wine and cava solely from their own grapes. Since the Alt Penedès region produces ideal climactic conditions with an average rainfall of 550 l/m, Mas Codina is able to grow several highly coveted varieties of grapes on their land.

Though they continue to utilize the traditional winemaking process passed on through generations, Mas Codina believes in providing its consumers with the best products presently possible. Therefore, they have adopted the latest technology in order to ensure that their wines and cavas are exceptional, year after year. Claiming to owe their continued success in blind tasting trials to this combination of old world and new age methodology, Mas Codina works to lead the wine industry into the future by setting a fantastic example.

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Born at the end of the 19th century, the founder of Mascaró, Don Narciso Mascaró Marcé, was destined to devote his life's work to achieving success in the business of making and selling wine. His family history was deeply rooted in the wine-making tradition. However, having his own ideals and goals for his future in the wine world, Don Narciso courageously became independent from his family's business. He began working in the trade industry, all the while driven by a vision for his own future business, with which he would support his own family, a wife and three children.

In 1940, the family purchased the "Mas Miquel" estate in Aiguemurcia with an impressive terroir on which they have planted 170 hectares of vines, as well as a beautiful modernist house in Vilafranca del Penedès, where they immediately installed a distillery and many galleries for the production of Cava. After several years of preparation and experimentation, Don Narciso began to trade Cava, Brandy, and an Orange Liqueur under the simple and striking trademark Mascaró.

As the city of Vilafranca grew around the facilities of Mascaró, it became increasingly dangerous to have a working distillery in their headquarters. Acting on this information, they built new distillation facilities in 1960 on the "El Castell" Estate, a small vineyard devoted primarily to growth of grapes used in their brandy, outside of the city. Soon after this expansion, Don Narciso handed the reins of the company to his son, Antonio Mascaró Carbonell. Antonio's innovative and modern sensibility would lead to the fabrication of new product lines, and a focus on successful exportation.

A familial history of success must spur on Mascaró's desire for further expansion - and Mascaró quite literally "expanded" in 1992 when they extended their existing underground cellars in the centre of Vilafranca del Penedes. They constructed three enormous cellar floors that now provide plenty of room for the ageing of Mascaró's plethora of cava and their continued proliferation.

**Among Mascaró's many unique assets, their method of Cava production must be noted.** Unlike most wineries in the region, the Cava grapes used at Mascaró are pressed whole, and only the free-juice is collected, creating a light and elegant product.

Mascaró is aware of the uniqueness of its history, and have generously opened their doors to curious tourists and wine enthusiasts, so that they too can be fascinated by Mascaró's story. There is the opportunity to tour their beautiful facilities, rustic cellars, and perfectly preserved distillation room as part of the Penedés Modernist Wine Tourism Route. Visitors are also instructed on the secrets of basic tasting, through recognition of the many quality wines and cavas that Mascaró continues to produce.





# PAPET DEL MAS

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38



With a mere four years of producing wine and cava, thanks to its passionate leader, Papet del Mas is still capable of providing beautifully rich products. Josep M<sup>a</sup> Suriol, like many winemakers, had a dream. It was a dream that was passed on from his father, whose most prized hobby was producing small batches of wine from his own vines for the joyous consumption of family and friends. The dream and the passion Josep's father exuded were certainly contagious, causing Josep to take great interest in making this passionate dream his life.

Submerging himself in this wine world, he worked for many different local cava wineries. After acquiring the knowledge necessary to take the next step in fulfilling his dream, Josep built his very own business creating cava and still wines, which he appropriately named Papet del Mas, in memory of his grandfather. Josep explains, **“Papet” is a diminutive of Josep, my grandfather’s name as well, and “Mas” is a typical Catalan house with three floors.** Therefore, it means, Josep of the Catalan House.” With the range of cavas that Josep is currently producing at Papet del Mas, all three generations of dreamers are sure to be proud.

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# PIRRAMIMMA

AUSTRALIA

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39



**Pirramimma is an ancient Aborigine phrase which means “the moon and the stars”.** It is also the name that the Johnson family chose to christen the 97 hectares of farmland they purchased once established in Australia in 1892. The founder of Pirramimma winery, Alexander Campbell Johnson, was charmed by the small Mediterranean-like village of McLaren Vale, nestled in the heart of the Adelaide hills.

Hundred years of winemaking have brought Pirramimma many successes. Alexander's grandson, Jeoff, was intrigued by Bordeaux grape varieties, leading him to introduce the Petit Verdot grape through an expansion to vineyard in 1983. No one would have imagined that it would turn out to be the most pleasurable Petit Verdot of the world. The Johnsons' small family business has now bloomed into an internationally-recognised winery, boasting 250 hectares, of which 180 are covered with vineyards. With a production that encompasses white, red, rosé, sparkling and fortified wines, Pirramimma has indeed continued to ascend to new heights as the years have passed.

An outstanding feature of the winery is a recent construction: a 3100-square-metre rammed-earth and naturally-cooled facility for barrel storage. Here, Pirramimma's wines may age under the best natural conditions. The winery encourages cellar door sales and visits year-round.

[www.pirramimma.com.au](http://www.pirramimma.com.au)



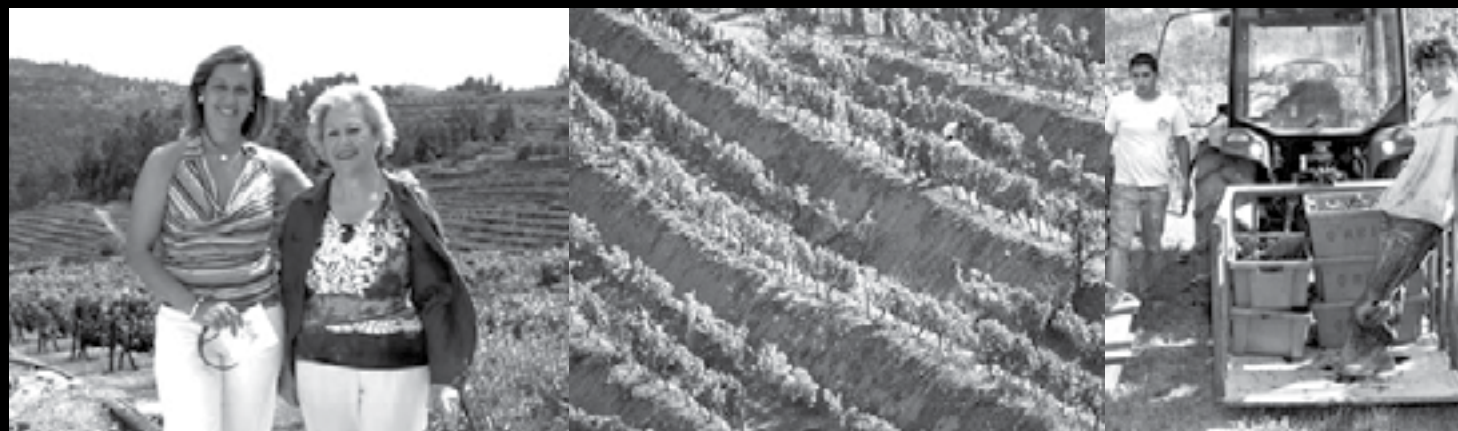


# QUINTA CEDADELHE

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40



**In 1999, after falling in love with the Douro Valley, Luis Aarão de Freitas Vilas bought a bicentennial estate in the valley.**

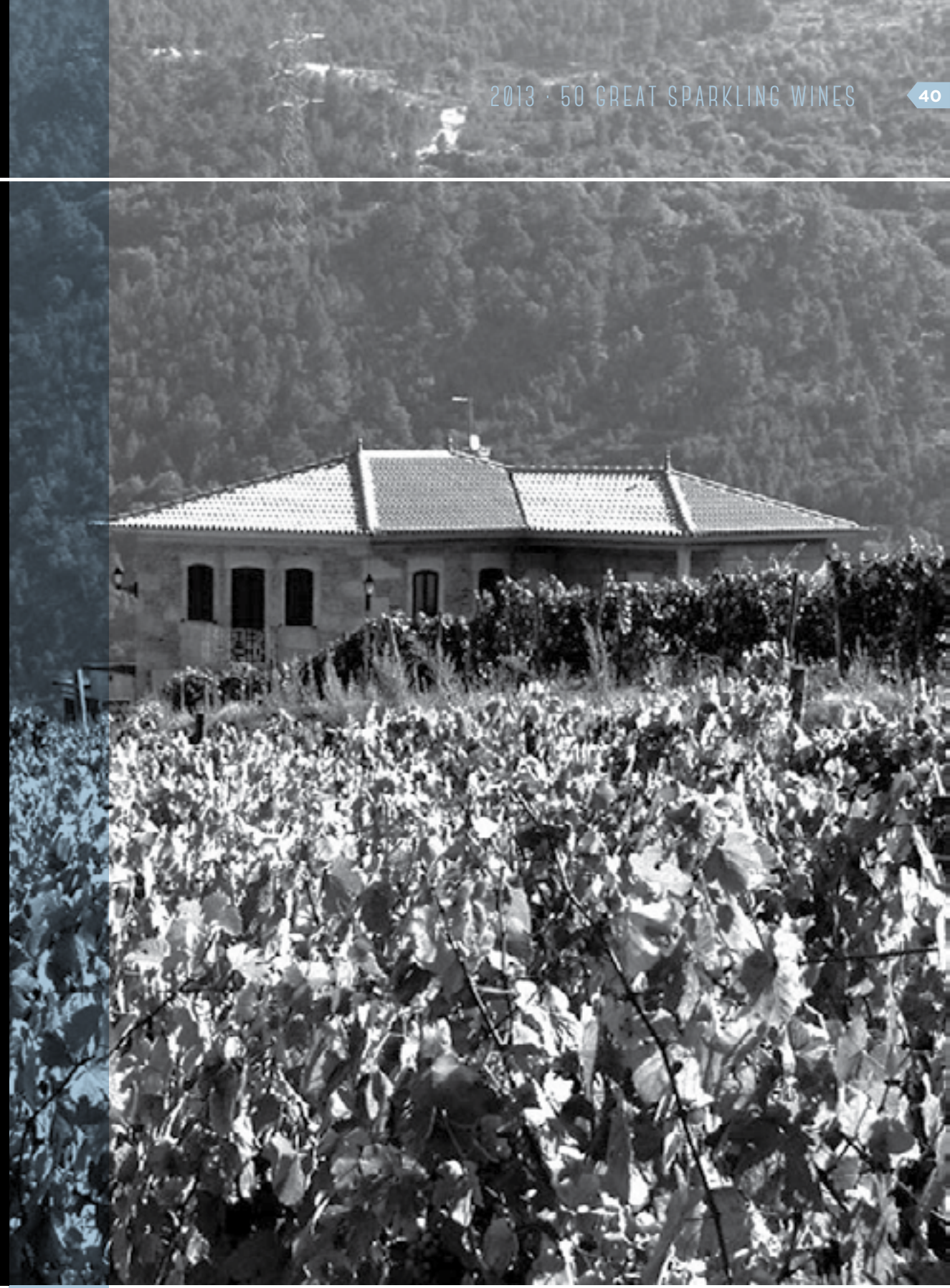
This estate was called Quinta de Seixo and is located in the oldest demarcated region in the world, in the municipality of Alijó. He later bought the centennial Farm Cedadelhe in 2006 and began a winery named Aida Maria, in honour his wife and daughter. His aim was to create wine of the highest possible quality.

Aida Maria offer a red, white, rose and a sparkling brut rosé. The Aida Maria 2007 Rosé Sparkling Wine is made exclusively from Touriga Nacional grapes. This wine has ensured the continued success of the winery after Luis, sadly, recently passed away.

Aida Maria Wines have two vineyards: Farm Cedadelhe and Thursday Pebble, in which they grow an abundant variety of grapes. The former vineyard is said to produce wines which are “fresh, aromatic and elegant”, while the latter produces wines that are “concentrated, ripe and long in the mouth”.

In April 2013, the Aida Maria Sparkling Rosé Reserva 2007 was awarded the “Best Imported Sparkling” in the Expovini Sao Paulo in Brazil.

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# QUINTAS DE MELGAÇO

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41



Responding to the promise and enticement of the riches and opportunity of the new world in the mid-twentieth century, Melgaço, Portugal native, Amadeu Abilio Lopes, set his sights on Brazil. With his strong character and entrepreneurial skills, Amadeu gained the wealth and success he sought in just a few years. **Keeping his homeland and people in his heart and mind during his journey abroad, he soon returned to Melgaço in order to share his experiences through the creation of Quintas de Melgaço.**

Nestled in most northern region of Portugal, on the basin of the Minho River, is the birthplace for one of a most unique fruit: the Alvarinho grape. With a very sensitive terroir preference, this particular grape thrives naturally in very few locations. Due to its lack of production, this rich, green grape is not often noted among the noblest wines of the time. Seeking to change this misunderstanding indefinitely, Quintas de Melgaço continues to highlight and celebrate the elegant qualities of this precious grape through their production of sparkling and still wines that showcase the distinctive qualities of the Alvarinho nectar.

[www.quintasdemelgaco.pt](http://www.quintasdemelgaco.pt)





# RAVENTÓS I BLANC

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42



**Throughout their extensive family history, it is clear that the Raventós family has successfully strived to set precedence within the wine industry.** From creating the first sparkling wine of Spain to formulating cava, the country's first distinct sparkling designation of origin, they have carved a name for themselves, not only as superior wine makers, but also as viticultural pioneers. While the Raventós family's heritage has earned them much respect within the wine industry, they have refused to rely solely on their past to shape their future. By inventing and reinventing the world's notion of Spanish wine, Raventós i Blanc is on the verge of making history yet again. With evidence supporting their presence as wine producers from as early as 1497, the Raventós family has the longest documented viticultural tradition in the world. If the written chronicles of the winery don't serve as sufficient proof, guests of Raventós i Blanc can pay a visit to the eldest living family member that has stood to bear witness for over 500 years: An enduring, enormous oak tree. Utilized as a symbol for the company's continual growth and adaptation throughout history, the tree appropriately serves as the centerpiece of the contemporarily designed winery and cellar that showcase the collaboration of old and new, as well as industry and nature; themes that are also prevalent in the company's values and mission.

Of their many notable contributions to the wine industry, it is a specific and momentous event in the family's history that has inspired Raventós i Blanc to their current goals. In 1872, after being introduced to the ingenious sparkling wine making process on an excursion to France, Josep Raventós Fatjó returned home to combine his intense initiative and the fruit of the Raventós estate with this new knowledge in order to create Spain's first bottles of sparkling wine, leading to his subsequent creation of cava. Over a century and a half later, both the current patriarch and president, Manuel Raventós, and his son and company manager, Pepe Raventós are yet again eager to utilize their initiative and knowledge to produce a new notion of sparkling wine for Raventós i Blanc estate and the land that comprises it. Nestled in the centre of the Alt Penedes region in the geographical depression between the eastern coastal mountains, the western Compte hills, and the northern mountains of Montserrat, the Raventós estate possesses unique terroir properties. With temperatures moderated by its close proximity to the sea, mild winters, and hot, dry summers, the climate is ideal for growing Xarel·lo, Parellada, and Macabeu varieties, the grapes that have come to define Spanish sparkling wine. Another factor supporting the healthy growth of these lush fruits is certainly the soil content. With geological origins dating back to the late Miocene period, in which the land was buried beneath a shallow sea, the soil owes much of its fertility to its limestone, sandy subsoil, and compact clay contents.

It is these terroir factors, along with their use of organic processing, traditional methods, and modern ideologies, that have sparked Raventós i Blanc's current mission to redefine the estate and surrounding land's destination of origin. "This land is special," explains Manuel, "It has properties that the rest of the region cannot claim." While obtaining a new designation of origin (Conca del Riu Anoia) is a very strenuous process, the Raventós family, fueled by the drive of their ancestors, is clearly up for the challenge. As they harness their inherited fervour in carrying out this mission, Raventós i Blanc continue to create premium products, keeping them at the forefront of wine producers in Spain and across the globe.

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# VALDELLÖVO

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43



Valdobbiadene is a cool and charming Prosecco wine region. **Between the municipalities of Conegliano Veneto and Collalto di Susegana, we find the vineyards of Valdellovo**, situated on the hills of Pedré Doline. The small estate contains two hectares of precious vines which have survived several decades of history, and has recently acquired eight new hectares of vineyards by planting new clones from the oldest vines. Such a rich heritage of vines has allowed Valdellovo to create an unusually structured Prosecco called Seyo, for which a selection of the best grapes from the 60-year-old vines have been used.

The company was founded in 2000 by Benedetto Ricci and his brother. Today, however, it is run by Benedetto and his wife Clotilde. The family has always had close ties to wine and wine-making. Benedetto's grandfather, although a chemist, was a fervent lover of wine, and created "Strada del Vin Bianco" (the Path of White Wine), a path of vineyards from Conegliano to Valdobbiadene, in order to encourage interest in wine culture in the area. His son, Benedetto's father, brought the family passion for wine over to his pursuits in academia. He studied oenology in the first Italian wine academy, founded at the end of nineteenth century, the "Scuola Enologica di Conegliano". Benedetto was inspired by his family history to launch his business venture at the beginning of the twenty-first century.

Valdellovo boasts an exclusive range of four Prosecco Superiore D.O.C.G wines, a sparkling non-filtered Prosecco and a red wine.

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# VINHO BORGES

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44



**The Sociedade dos Vinhos Borges was started 1884 by the brothers António and Francisco.** Together, they envisioned a new business which incorporated a wide array of fields, including banking, currency exchange, lottery, matches and wine. They realised the importance of strong branding and so they made their mark within the wine industry using unique labels in 1895, often using animals.

The company is now run by the Vieira family, who export to 50 countries around the world, making them one of the key producers of Portuguese wines. Their selection of wine includes table wines, port wines, sparkling wines, brandy and late harvest wine.

They have three estates in different regions: in Vinhos Verdes, Quinta de Simaens with 46 hectares; in Douro, Quinta da Soalheira with 340 hectares, and in Dão Quinta de São Simão da Agueira with 74 hectares. The wine is produced in two different centres. The first is the Lixa Production Centre, which has a winemaking capacity of 2.5 million litres and a storage capacity of 9 million litres, including an aging centre for sparkling wine. The second is the Vila Real Winemaking Centre from the 1960s, which has a winemaking capacity of 2 million litres and a storage capacity of 5 million litres.

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# VINHOS NORTE

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45



Vinhos Norte, meaning Northern Wines, is the name of both brand and company of this family business, born in 1971. Under the name of Manuel da Costa Carvalho Lima and Fihlos Lida, Vinhos Norte is situated in the village of Varzea Cova in northern Portugal.

A portfolio of four wine brands distinguishes the winery: the Norte brand was the first created in 1984, followed by Cruzeiro Lima (1989), Tapada dos Monges (1992) and finally the multi-awarded Miogo (1999) Vinho Verde Sparkling wines series.

The Miogo brand is named after the Quinta do Miogo in Guimares. A vineyard was planted there in the 16th century by Don Tognon de Miogo. This estate was shared between many owners until 1755, when it was acquired by Domingos de Guimares, and attained its striking coat of arms, emblazoned with axes and olive trees.

The logo of the Sparkling Vinho Verde Miogo is reminiscent of that ancient coat of arms, drawing attention to the majestic qualities of its grape, one of the best in the region: Loureiro. Miogo Reserva Bruto was, in fact, one of the first sparkling wines of the Vinho Verde region.

Together with Miogo Reserva Bruto (White Sparkling), the Miogo brand also comprises Miogo Espadeiro Bruto (Rose) and the challenging Miogo Sparkling Red, which was launched in 2011.

Vinhos Norte also takes a vested interest in its community. In 2005, for example, they funded a water treatment facility to treat local water, an action which won them a social responsibility award in 2006 by the Spanish Ourense Business Confederation. The company is respectful of the diverse needs of well-loved customers. **In 2009, Braille was added to their Portuguese wine labels, allowing blind wine lovers to enjoy their bottles.** And Vinhos Norte is generous, too. Since 2010, 10% of each Christmas wine pack purchase is given to a charity.

Vinhos Norte, since 2007, has been run by the third generation of its wine-making family. Today, it continues to expand worldwide, offering a selection of best-quality wines from Portugal.

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