

*Wine Pleasures*

# 50 GREAT SPARKLING WINES

**03**   
**INTRODUCTION**

**04**   
**TRADITIONAL  
METHOD**

**05**   
**CHARMAT  
METHOD**

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

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

**17**   
**WINERIES**



# INTRODUCTION

2014 · 50 GREAT SPARKLING WINES

3



Dear Sparkling Wine lover!

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

Close on 100 sparkling wines were entered from the following countries: Argentina, Australia, Brazil, France, Italy, Portugal, Romania, 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. This year saw a couple of frizzantes make the 50 Greats.

Quality was high - all of the Sparkling wines included in this book have scored at least 89 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. Special thanks to Ariadna Rivera and Urszula Janeczko for putting shape into the winery profiles. A special thanks too to the team of judges for giving up several weekends.

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 2014 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 Sparkling Wines of the World





# TRADITIONAL METHOD

2014 · 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

2014 · 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

2014 · 50 GREAT SPARKLING WINES

6



**MARC TERES 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.

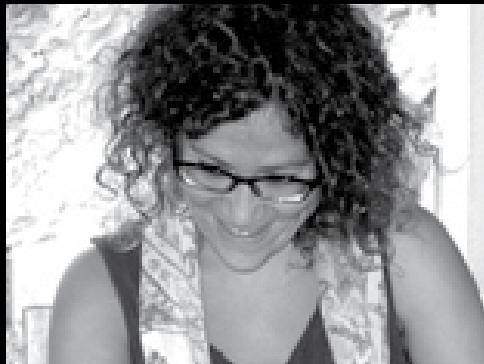
Through the various positions Colin has undertaken within the industry since his initial involvement, he has gained respect as the ultimate authority on all things wine-related. Most recently in 2010, he began receiving requests to judge wine competitions, the first of which was the prestigious Cata-Concurso 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.



# MEET THE JUDGES

2014 · 50 GREAT SPARKLING WINES

7



**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  
*“Rhein Extra” – Brut Rose*

 **WINERY COUNTRY** Cramele Halewood S.A.  
Dealu Mare, Romania

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	22	97	15	B

**Grape Varieties:** Pinot Noir  
Strawberry and water melon notes. Fruity fresh entrance. Short finish. Balanced.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Gramona Enoteca*

 **WINERY COUNTRY** Gramona  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2000	120	97	136	BGR

**Grape Varieties:** Xarel.lo - Macabeo  
Subtle baked apple, prunes & almond blossom on the nose, leesy, nutty weight, and a slightly bitter/ripe fruit finish. Profound!

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Bouvet Saphir Saumur Brut Blanc Vintage*

 **WINERY COUNTRY** Bouvet Ladubay  
Loire Valley, France

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	15	96	10	B

**Grape Varieties:** Chenin Blanc - Chardonnay  
Pineapple, nutty (almond) & peach blossom on the nose. Fruity entrance. Peach flavour. Smooth mouthfeel. Fine bubble. Fresh zingy lingering finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Crémant d’Alsace Brut Rosé*

 **WINERY COUNTRY** Caves Meyer-Thuet  
Alsace, France

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
	18	96	6,63	Brut


**Grape Varieties:** Pinot Noir  
Notes of fennel and wild strawberries. Fresh entrance. Fruity palate. Frothy mousse. Elegant bubble. Slightly bitter but pleasant finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Duran 5v Gran Reserva*

 **WINERY COUNTRY** Ramon Canals Canals  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	36	96	22	EB


**Grape Varieties:** Xarel.lo - Macabeo - Parellada - Chardonnay - Pinot Noir  
Mature aromas and good fruit on the palate, a winning combination, elegant and yet full, good length.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Marta Passió Reserva Brut*

 **WINERY COUNTRY** Ramon Canals Canals  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	18	96	9,95	B

**Grape Varieties:** Xarel.lo - Macabeo - Parellada - Grenache  
Elegant light pink colour. Citrus aromas & notes of strawberries & water melon.. White fruit flavours (grapefruit) first & fresh red fruit (strawberry) appear to form a very appealing & savoury palate. Moreish!

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Brut Reserva Especial*

 **WINERY COUNTRY** Dominio de la Vega  
Utiel - Requena, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	24	95	17,38	B

**Grape Varieties:** Macabeo - Chardonnay  
Fruit & patisserie notes. Full on the palate. Lasting finish. Elegant, with sufficient acidity. Fresh

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Gramona Imperial*

 **WINERY COUNTRY** Gramona  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2007	72	95	18	EB

**Grape Varieties:** Xarel.lo - Macabeo - Chardonnay  
Baked apples with underlying citric notes. Creamy mouthfeel. Fruity palate. Crisp lingering pleasant finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Gramona III Lustros*

 **WINERY COUNTRY** Gramona  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2006	96	95	25	BNGR


**Grape Varieties:** Xarel.lo - Macabeo  
Yellow gold. Smoke, brioche, toffee and roasted nuts on the nose. A rich array of yeast, nut, & herbal flavours with a creamy mouthfeel, toasted notes, good acidity. Rich long finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Duran Gran Reserva 2009 Brut Nature*

 **WINERY COUNTRY** Ramon Canals Canals  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	42	95	13,95	BN


**Grape Varieties:** Xarel.lo - Macabeo - Parellada - Chardonnay  
Ripe white fruits, tropical fruits, & fresh citrus notes combined with dry fruits & bakery aromas. Creamy texture. Smooth mouthfeel. Great acidity.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Brut Nature Reserva Eco*

 **WINERY COUNTRY** Cuscó i Berga  
Massis el Garraf, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	26	94	12,5	BN

**Grape Varieties:** Macabeo - Xarel.lo -Parellada  
Fine lively bubble. Citrus notes. Crisp entrance. Notable but pleasant acidity. Subtle citric flavours.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Papet del Mas Rosé*

 **WINERY COUNTRY** Papet del Mas  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	13	94	10	B

**Grape Varieties:** Grenache - Trepat -Monastrell  
Rose petal with a touch of sweetness on the nose finishing with a dash of red cherry


WINE PLEASURES





AWARD  
G

SPARKLING WINE  
*Duran Gran Reserva 2009  
Brut*

 **WINERY** Ramon Canals Canals  
**COUNTRY** Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	36	94	12,95	B

Grape Varieties: Xarel.lo - Macabeo - Parellada - Chardonnay  
Slow fine & persistent bubble. Fruit & caramel notes  
against a nutty background. Elegant & balanced!

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Rovellats Gran Reserva Masia  
S.XV*

 **WINERY** Rovellats  
**COUNTRY** Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2005	96	94	22,63	BN

Grape Varieties: Xarel.lo - Macabeo - Parellada - Chardonnay  
Baked apples, touch of yeasty marzipan & jammy on  
the nose. Palate: Leesy & slightly earthy depth of flavour.  
Expressive!

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Sparkling Brut Reserva*

 **WINERY** Cartuxa  
**COUNTRY** Alentejo - Évora, Portugal

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	36	94	24,99	EB

Grape Varieties: Arinto  
Honey, ripe fruits & hints of fennel. Notable fruity  
entrance. Well balanced acidity & sweetness. Creamy  
texture. Silky bubble. Lingering pleasant finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Sparkling Brut*

 **WINERY** Cartuxa  
**COUNTRY** Alentejo - Évora, Portugal

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	36	94	13,99	EB


Grape Varieties: Arinto  
Buttery, bakery & toasted almond. Fresh entrance.  
Creamy mouthfeel. Fine bubble. Balanced. Pleasant  
finish. Succulent.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Baracchi Metodo Classico Brut  
Rose' Da Uve Sangiovese*

 **WINERY** Baracchi Winery  
**COUNTRY** Arezzo, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	12	93	32	BN

Grape Varieties: Sangiovese  
Very delicate nose, perhaps too delicate, some red fruits,  
correct acidity.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Tarrida Organic*

 **WINERY** Papet del Mas  
**COUNTRY** Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	14	93	11	B

Grape Varieties: Xarel.lo - Macabeo - Parellada  
Pale yellow. Crisp entrance. Frothy mouthfeel. Fruity  
palate. Pleasant finish

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Crémant d'Alsace Brut*

 **WINERY COUNTRY** Caves Meyer-Thuet  
Alsace, France

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
	12	92	6,63	B

Grape Varieties: Pinot Blanc - Auxerrois  
White fruit & peach on the nose. Fresh, focused palate. Smooth bubble. Peachy - almond flavour leads to a lingering finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Papet del Mas Brut*

 **WINERY COUNTRY** Papet del Mas  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	12	92	8	B

Grape Varieties: Xarel.lo - Macabeo - Parelлада  
Good mouth-feel, some body, a touch of sweetness

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Rovellats Col.lecció*

 **WINERY COUNTRY** Rovellats  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2007	72	92	27,59	EB

Grape Varieties: Xarel.lo - Parelлада  
Citric with mineral notes. Creamy mouthfeel. Slightly bitter finish. Elegant!

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Rovellats Gran Reserva Brut Nature*

 **WINERY COUNTRY** Rovellats  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2008	60	92	14,46	BN

Grape Varieties: Xarel.lo - Macabeo - Parelлада  
Apple pastry & toasted notes. Fruity creamy palate. Long finish. Slightly bitter end.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*“Rhein Extra “- Brut Imperial*

 **WINERY COUNTRY** Cramele Halewood S.A.  
Dealu Mare, Romania

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011	22	92	15	B


Grape Varieties: Chardonnay  
Citrus, melon, floral and bakery notes. Zingy entrance. Creamy palate. Frothy mouthfeel. Fine bubble. Lingering finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Sparkling Chave D'Oíro Brut*

 **WINERY COUNTRY** Caves Primavera, SA  
Bairrada, Portugal

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	12	91	4	B

Grape Varieties: Baga - Maria Gomes - Bical  
Grapefruit and floral notes. Fruity & crisp entrance. Balances. Smooth mouthfeel. Pleasant finish.


WINE PLEASURES





AWARD  
S

SPARKLING WINE  
*Adega de Pamela Sparkling Moscatel*

 **WINERY COUNTRY** Adega Cooperativa de Palmela  
Sétubal Peninsula, Portugal

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	8	90	6	B

**Grape Varieties:** Moscatel  
Notes of grapefruit, apples & pears. Bitter (grapefruit) entrance. Smooth mouthfeel. Rapid bubble. Bitter almond lingering finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Artemayor*

 **WINERY COUNTRY** Dominio de la Vega  
Utiel - Requena, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
NV	36	90	23	BN

**Grape Varieties:** Macabeo - Chardonnay  
Apple pie and bakery notes. Creamy palate. Balanced acidity. Elegant long finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Lobban*

 **WINERY COUNTRY** Lobban Wines  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
NV	48	90	18	DRY

**Grape Varieties:** Shiraz - Grenache  
Red fruits of the forest, cloves & licorice. Fruity entrance. Rounded tannin. Medium finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*La Pamelita*

 **WINERY COUNTRY** Lobban Wines  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2008	75	90	15	DRY

**Grape Varieties:** Shiraz - Grenache - Monastrell  
Black cherries, soft, dark fruits on nose and palate and a slight hint of chocolate

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*La Rosita*

 **WINERY COUNTRY** Lobban Wines  
Penedès, Spain

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2009	46	90	12	B


**Grape Varieties:** Grenache - Shiraz  
Sweet sensation on nose and palate, sugared strawberry/raspberry, finishes drier, good length

WINE PLEASURES



AWARD  
B

SPARKLING WINE  
*Sparkling Bairrada Baga Brut*

 **WINERY COUNTRY** Caves Primavera, SA  
Bairrada, Portugal

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012	12	89	5	B

**Grape Varieties:** Baga  
Notes of almond blossom and wild strawberries. Fruity entrance. Fresh palate. Fine bubble. Short bitter finish.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Ilmille 2012*

 **WINERY COUNTRY** Az. Agr. La Tunella  
Friuli Colli Orientali, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012		96	13,5	ED

**Grape Varieties:** Ribolla Gialla - Pinot Nero  
Good fruit/sweetness balance, rounded, well structured and smooth. Fruit and mineral notes on the palate.

WINE PLEASURES



AWARD  
G

SPARKLING WINE  
*Gilded Lilly Reserve Cuvee*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011		94	9	B

**Grape Varieties:** Chardonnay - Chenin Blanc - Muscat Gordo  
Citrus & floral notes. Fruity entrance & palate. Smooth bubble. Pleasant finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Eight Carat Sparkling Chardonnay Pinot Noir*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		93	14	B

**Grape Varieties:** Chardonnay - Chenin Blanc - Pinot Noir  
Sweet, light in the mouth, some elegance, some sweet lemon

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*LEYKOS Met. Martinotti Extra Dry, s.a. (da uve Barbera) 2013*

 **WINERY COUNTRY** Montalbera  
Piedmont, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		93	12	ED

**Grape Varieties:** Barbera  
Pineapple & floral notes. Fruity entrance with a def peach flavour. Frothy mouthfeel. Sweet pleasant finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Eight Carat Cuvee Rosé*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2012		91	14	B

**Grape Varieties:** Chardonnay - Colombard - Grenache  
Strawberry cheesecake, peach blossom & water melon. Fruity entrance & palate. Crisp frothy mouthfeel. Bitter finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Gilded Lilly Sparkling Shiraz*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2011		90	9	D

**Grape Varieties:** Shiraz - Viognier - Grenache  
Balance of sweetness, acidity & tannins. Creamy texture. Fruity palate. Slightly tannic finish.

WINE PLEASURES





AWARD  
B

SPARKLING WINE  
*Eight Carat Sparkling Shiraz*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2010		89	14	D

**Grape Varieties:** Shiraz  
Cloves,licorice and red fruits of the forest. Sweet entrance. Tannic finish. Fruity palate.

WINE PLEASURES



AWARD  
B

SPARKLING WINE  
*Gilded Lilly Sparkling Petit Rosé*

 **WINERY COUNTRY** Geoff Johnston Wines  
McLaren Vale, Australia

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		89	9	ED


**Grape Varieties:** Chardonnay - Muscat - Viognier - Petit Verdot  
Water melon & red berries. Fruity entrance. & palate. Short finsih. Smooth mouthfeel.

WINE PLEASURES



AWARD  
B

SPARKLING WINE  
*ROSEUS Met. Martinotti Brut, s.a. (da uve Grignolino) 2013*

 **WINERY COUNTRY** Montalbera  
Piedmont, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		89	12	B

**Grape Varieties:** Grignolino  
Rose petals, water melon & fennel. Fruity entrance. Fresh palate.Frothy mouthfeel.Short bitter finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Bonarda Cresta del Ghiffi*

 **WINERY** Agnes Fratelli  
**COUNTRY** Lombardy, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		91	7,5	D

**Grape Varieties:** Croatina  
Blueberry, raspberry jam & hint of blackcurrant. Fruity fresh entrance. Sweet palate. Smooth tannins. Short finish.

WINE PLEASURES



AWARD  
S

SPARKLING WINE  
*Croatina Amabile Vernietta*

 **WINERY** Agnes Fratelli  
**COUNTRY** Lombardy, Italy

HARVEST	AGEING (MTHS)	SCORE	SRP (EUROS)	Category
2013		91	7,5	SD

**Grape Varieties:** Croatina  
Dark cherry, violets & freshly peeled kiwi. Frothy fruity entrance. Full on the palate. Tannic mouthfeel. Short finish.

WINE PLEASURES



# WINERIES





# ADEGA COOPERATIVA DE PALMELA

PORTUGAL

2014 50 GREAT SPARKLING WINES

18



**Adega Cooperativa de Palmela was founded in 1955 and started production in 1958 under the name Adega Cooperativa da Região do Moscatel de Setúbal with just 50 members. Now, counting 300 associates and an area of roughly 1,000 acres of vineyards, it quickly became one of the main centres of development of the Municipality of Palmela.**

**Located just 25km from Lisbon, Portugal, within the Setúbal District, the region has a moderate climate noticeably affected by Meditarrean and Atlantic with approximate 11°C in January and 30°C in August and a low rainfall. Those conditions combined with good soils are perfect for typical varieties of the region used in the production at Adega de Palmela: Castelão, Fernão Pires and Moscatel.**

Adega Cooperativa de Palmela produces a few brands worth mentioning: Pedras Negras (white, red and rose table wine, liqueur wine, grape marc spirit and aged grape marc), Vale dos Barris (white and rose Setúbal Peninsula regional wine), Adega de Palmela (D.O. white, red, and red Reserve), Adega de Palmela (D.O. Fortified Moscatel Wine) and Palma (aged wine spirit).

The winery produces more than 8 million liters of wine per annum with cellars designed to store 10 million and an automated bottling line with a capacity of 10,000 bottles/hour. It employs 40 people and it holds the ISO 9001-2000 certification since 2003.

Adega de Palmela follows their mission: “To transform the grapes from cooperative farms into wine and its derivatives, as well as to commercialize it in order to obtain the best benefits for its members. “

Undoubtedly pursuing that goal, combined with using regional varieties and great determination led to a success - the co-op obtained around 70 national and international awards in the past two years. Most important for the winery seems to be listing the Adega de Palmela Moscatel de Setúbal 2005 Superior as one of the Viniporugal's 50 best Portuguese Wines selected to the north-American market by Doug Frost - renowned Master Sommelier and Master of Wine.

[www.acpalmela.pt](http://www.acpalmela.pt)  
[geral@acpalmela.pt](mailto:geral@acpalmela.pt)



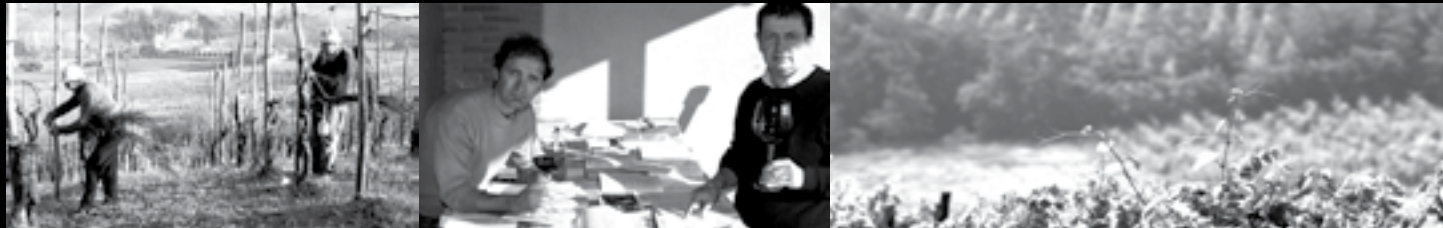


# AGNES FRATELLI

ITALY

2014 · 50 GREAT SPARKLING WINES

19



**Lombardy, located in northwestern Italy just below Switzerland and to the northeast of Piemonte, holds many important wine regions including Valtellina, Franciacorta, Lugana and Garda and Oltrepò Pavese - home to Rovescale.**

**This small municipality, stretched between Pavia and Piacenza, has wine tradition with deep roots and a colourful history. Archaeological findings, such as fragments of amphorae, vases and even glass bottles, connecting this region with wine production are dating back to Roman times. The Po River flows through this region and is another reason, after cool continental climate, why wine making flourished here as this main river was a major asset for trade.**

A historical document worth quoting, coming from 1192 and preserved in archives in Milan, states that three Lombard lords settling their debt with earl of Rovescale paid him not with money, but with 600 congi (20 hectolitres) of “de puro vino suarum vinearum de Rovescalla, de meliori quod habuerit super locum” (pure wine of the vineyards of Rovescale, a place that has the best).

Azienda Agricola Fratelli Agnes di Giovanni is nestled in this important, from the wine history perspective, area of Oltrepò Pavese (meaning “Pavia across the river Po”). Wine making tradition is also deeply rooted in the Agnes family and handed down from generation to generation. The Azienda was started up in 1912 and nowadays it is run by Sergio and Christiano Agnes. It produces over 120 000 bottles of wine a year. The winery uses only grapes grown in the almost 20 hectare vineyard focusing mainly, but not only, on the Croatina - a variety distinctive to Lombardy. Each lot of collected grapes is crushed separately which is supposed to help to retain its’ characteristics.

Fratelli Agnes pays great attention to the selection of grapes in order to maintain the high quality of the wines produced. Their philosophy tied to tradition is recognized annually with many awards. Now they have two of their frizzantes among the 50 Great Sparkling Wines of the World.

[www.fratelliagnes.it](http://www.fratelliagnes.it)  
[info@fratelliagnes.it](mailto:info@fratelliagnes.it)







*“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.





# BOUVET-LADUBAY

FRANCE

2014 · 50 GREAT SPARKLING WINES

21



**The history of the second oldest sparkling wine-producing house in Saumur, the Maine-et-Loire department, western France, starts in 1851 with young and venturesome Etienne Bouvet. At the age of 23, together with his wife Celestine Ladubay he bought 8 kilometres of underground galleries in Saint-Hilaire-Saint-Florent, and used them as cellars to create a winery named Bouvet-Ladubay.**

Etienne's commitment and dedication, along with his life motto: "Excellence!" brought elegance and prestige into the wine industry. He was a visionary founder erecting immense buildings to place his production; he installed an electric plant to illuminate his underground cellars, his mansions and châteaux. His employees were provided not only with lodging but also a small theatre to offer them access and exposure to the arts. By 1890, Bouvet-Ladubay had become France's largest producer of méthode traditionnelle wines.

In 1932 Etienne Bouvet's descendants sold the firm to Justin Marcel Monmousseau, grandfather of the current CEO, whose family retained ownership until 1974, when it was taken under the wing of the Taittinger group as a subsidiary for the next 30 years. Since 2006 Bouvet-Ladubay belongs to the Indian Group United Breweries and its Chairman, Dr. Vijay Mallya, has chosen to pursue the company's family spirit.

The undoubtedly unique character of Bruts de Loire produced by Bouvet-Ladubay comes from sourcing the Chenin Blanc grapes, indigenous to the Loire Valley, from different winegrowers and blending them with the small amount of Chardonnay grape or Cabernet Franc for rosé. For over ninety years and 3 generations the same family of blenders is guarding the consistency of the production of the world famous sparkling wines.

Since late 1980s the brand tied its promotion with equestrian and motor sports, including the 24 Heures du Mans and the Paris-Dakar race. Building the marque and following the initial thought of Monsieur Bouvet - to expose and immerse people in arts - led to opening the Centre d'Art Contemporain (the Contemporary Art Centre) with many successful exhibitions, as well as creation of breathtaking Cathdrale Engloutie (The Sunken Cathedral) carved in the caves of Loire Valley, now officially listed by UNESCO as a World Heritage Site.

[www.bouvetladubay.com](http://www.bouvetladubay.com)  
[contact@bouvet-ladubay.fr](mailto:contact@bouvet-ladubay.fr)





# CANALS CANALS

SPAIN

2014 · 50 GREAT SPARKLING WINES

22

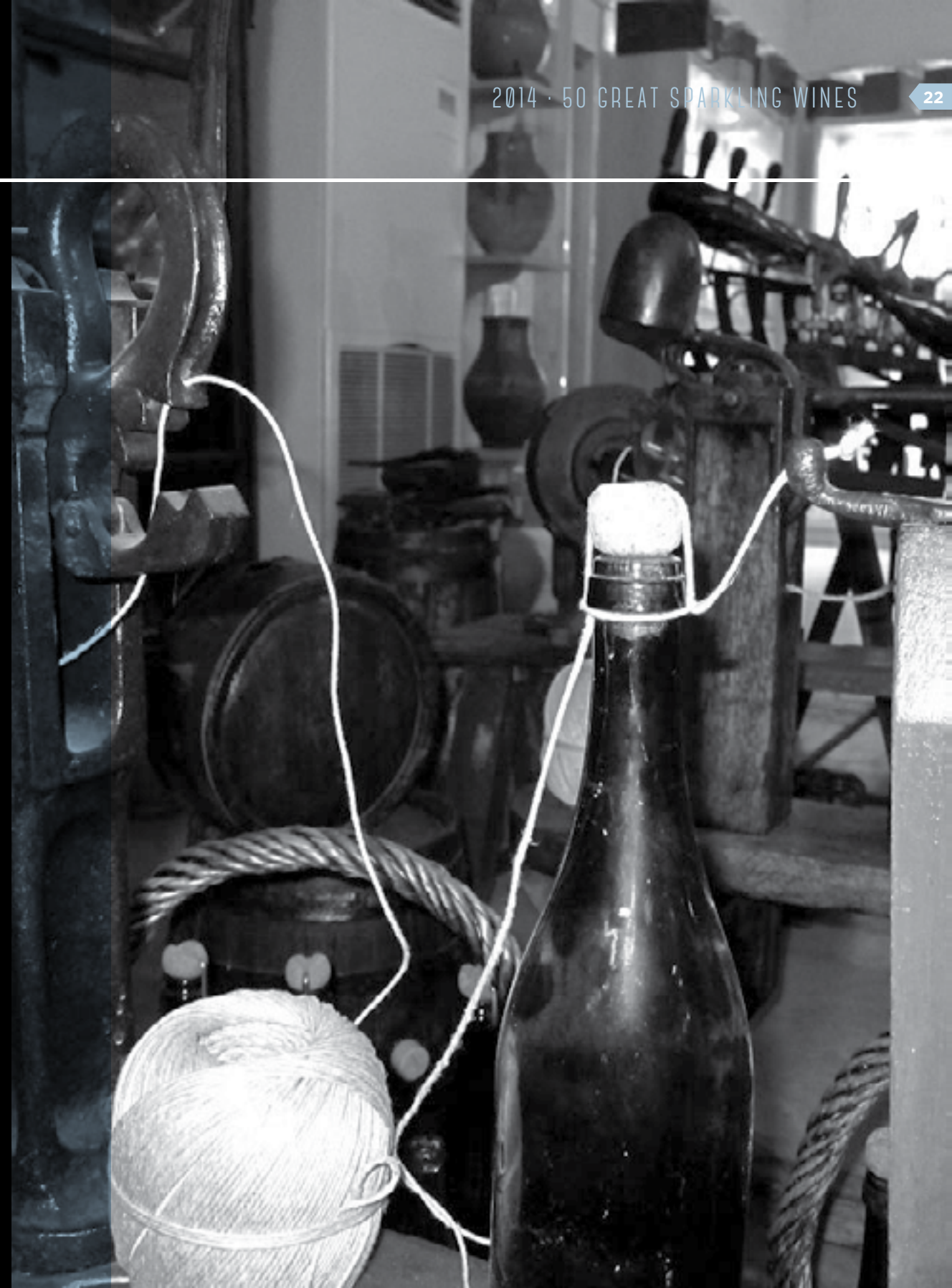


**While it is somewhat common to happen upon a family-owned and operated winery in Spain's Peneds region, the dedicated and enthusiastic family members of Canals Canals winery truly exemplify the ideal family-run business. It is all too evident that three generations of passion and hard work went into creating the masterpiece than 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 Lleverol. 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 varietals directly in Castellvi de Rosanes, Canals Canals also utilizes many different local varietals from the Baix Penedès, Penedès Cenral, 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.

[www.canalscanals.com](http://www.canalscanals.com)  
[cava@canalscanals.com](mailto:cava@canalscanals.com)







**Adega Cartuxa is located at Quinta de Valbom, the former retreat for the Jesuits who taught at the University of Evora in the 16th and 17th century. When the monks were expelled in 1759 by the then prime minister, Marquês de Pombal, Cartuxa was taken over by the state. In 1776 it took on a new function as a significant cellar producing wines from the region's grapes. In the 19th century the property was bought by the family of Eugénio de Almeida who refurbished the winery adding many extensions and planning various modernisations. Despite undergoing all the renovations Adega Cartuxa never lost the feel of its rich history and architecture and preserved its over five century old heritage.**

Nowadays the Cartuxa Winery is owned and managed by the Eugénio de Almeida Foundation named after its very generous founder Vasco Maria Eugénio de Almeida. Foundation was set up in 1963 and since then its mission is to promote the integrated and balanced development of the region of Évora, where the adega is situated, creating cultural, educational and social opportunities for its inhabitants. The municipality of Évora is a world heritage site located in the breath taking region of Alentejo. The climate of this agricultural region, which area covers over a third of Portugal, is dictated by the influence of the Atlantic Ocean working together with the São Mamede mountains, giving in effect perfect conditions for smooth, harmonious, very easy-drinking reds, produced using the Aragonez, Trincadeira and Tinta Caiada varieties. The set of weather and soil aspects is more challenging for whites. Nevertheless Adega Cartuxa keeps on cultivating grapes long established and characteristic for Alentejo (DOC - Évora) predominantly based on Roupeiro, Antão Vaz and Arinto varieties found in their whites and sparkling wines.





# CAVES MEYER-THUET

FRANCE



**The Meyer-Thuet's wine cellar is abundant in more than 1200 wines and liquors from the most renowned wine regions in France - Alsace, Beaujolais, Bordeaux, Burgundy, Champagne, Languedoc, Roussillon, Loire and Rhone - and coming from over fifty different producers - starting with the world-wide known and ending with small local producers. Exceeding almost a thousand square metres of beautifully lit, well organised and well supplied exposition, the wine store is based in Héisingue - a commune in the Haut-Rhin department in Alsace in north-eastern France, close to both the Swiss and German borders, around six kilometres from the centre of Basel.**

Not only the location of Caves Meyer-Thuet, but also the comprehensive understanding of wine business and undisputed passion, gave the family a possibility to form a unique relationship with vine-growers, producers and cellars, a relation without the "middle man", based on trust, friendship and love for wine that let the Meyer-Thuets say: "Give us good wine, we'll do the rest ..."

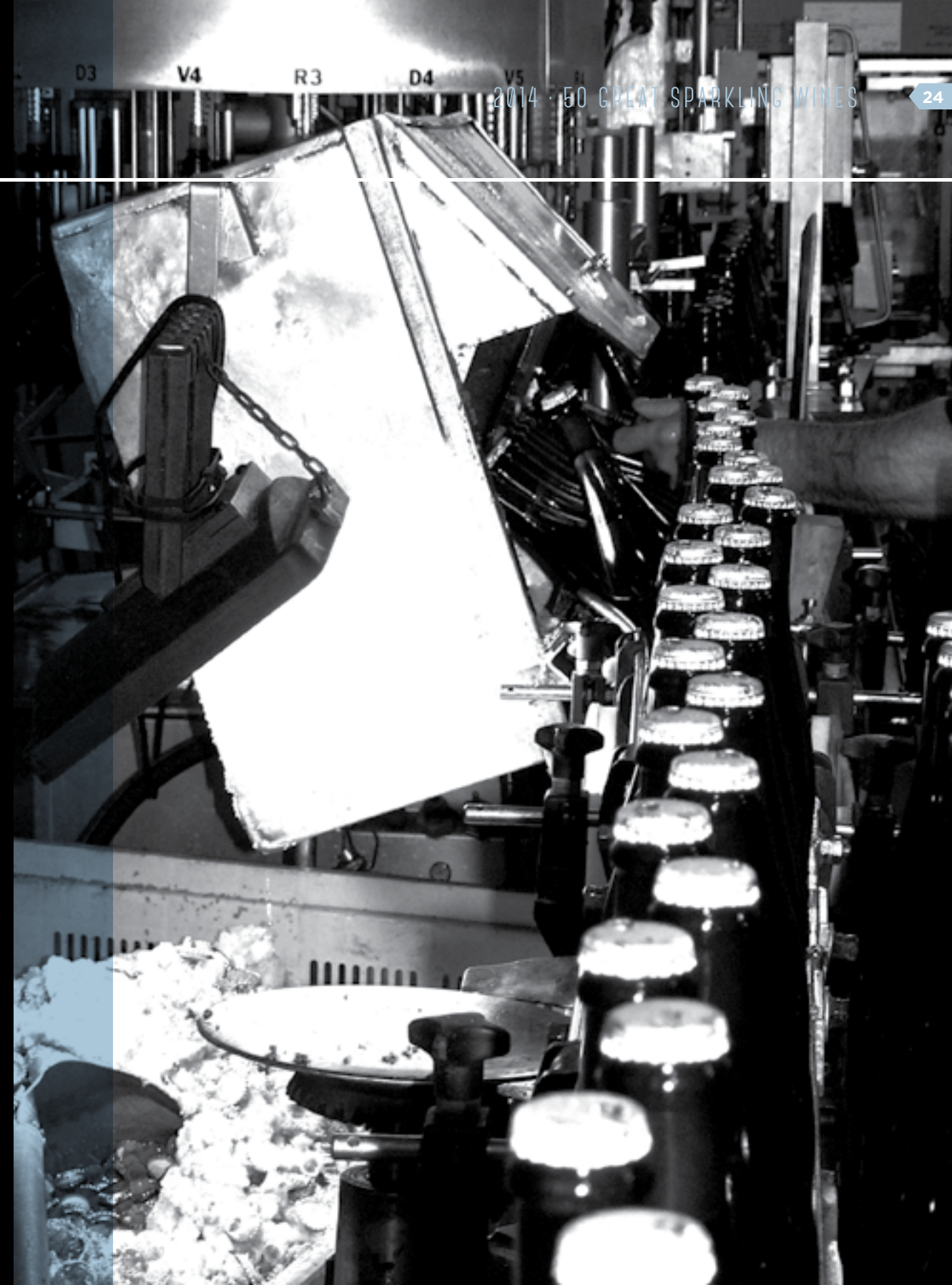
From building their reputé step by step they grew over the years to become one of the most respected wine and liquor distributors in Alsace.

Caves Meyer-Thuet is a family company passed from father to son founded in 1931 by Grandfather Joseph Meyer under a motto: "Offering the best wine for the best price."

The knowledge shared across the generations, to father André Meyer and son André-Jean Meyer, led from being wine distributors to starting their own brand of wines, named, of course: Meyer-Thuet.

André-Jean collaborating with producers and his advisers has drafted wines with a rigorous sense of precision, picking the perfect balance between local grape varieties creating, amongst many others, their well known Crémants d'Alsace.

[www.caves-meyer-thuet.com](http://www.caves-meyer-thuet.com)  
[emagasin@caves-meyer-thuet.com](mailto:emagasin@caves-meyer-thuet.com)



2014 · 50 GREAT SPARKLING WINES



# CAVES PRIMAVERA

PORTUGAL

2014 · 50 GREAT SPARKLING WINES

25



**Founded and still owned by two passionate brothers - Vital and Lucénio de Almeida - Caves Primavera is celebrating their 65 anniversary this year. The Almeida brothers started as a small company with a goal to grow and develop their business and build a name which would be strong and important in the wine industry. Since it opened the door the company went through many transformations to reach that set goal and it became, as they like to say: “the most important winery in Portugal”.**

Today, after many renovations and extensions, Caves Primavera's facilities include: storage capacity of 8 million litres of wine in tanks, 2 million bottles of sparkling wine (made with methode champenoise) and 1, 5 million bottles of table wine, as well as old brandy, which is aged in oak barrels. The fully automated bottling line used in winery can process approximately 3500 bottles per hour.

Committed to continuous improvement of the quality of their wines, the company invested in a high end laboratory, a microbiological department and a modern vinification centre to fully and carefully control all the steps in the production.

The success of the winery lies not only in great attention to the quality of the products but also in focusing on export. The wines are sold to over 15 countries around the world and the customer base is still expanding. The wines are widely recognized and appreciated at international wine tastings and competitions, resulting in various medals.

Caves Primavera is based in hilly Bairrada - Portuguese wine region located in the western part of the Beira province, where viticulture has existed since at least the 10th century, when the region gained independence from the Moors. It is stretched between the mountains of Dão and the Atlantic Ocean. Therefore the climate of the region is mild but rather cool and maritime with plentiful rainfall. Those conditions accompanied with sandy and clay-limestone soils make it a very important area for producing the acidic base wines for sparkling wines.

[www.cavesprimavera.pt](http://www.cavesprimavera.pt)  
[caves.primavera@mail.telepac.pt](mailto:caves.primavera@mail.telepac.pt)







**Vineyards surround the village of Les Gunyoles d'Avinyonet reaching out from the valley to the steep hills towering (Massís del Garraf) over this small community in Spain's eastern Penedès wine region. It is here that in 1985 Josep Cuscó Berga started producing wines and cavas under his family name. With the help of his sons the winery expanded and grew to be a modern facility that holds both the production compartments and an exhibition area focused on bringing out the connection of wine industry with local history and culture. The building housing vast cellars descends deep into the very midst of the hill on which it stands. Natural limestone walls surround numerous wine-shelves and allow for perfect temperature and humidity to be maintained which is essential to the process of fermentation and ageing.**

The same limestone contributes to local soil composition which is a key element of Cusco Berga products' unique taste and flavour. In the mountainous area of the vineyards even the 40 years old Parellada grapes have to struggle with unfavourable, harsh conditions but are an absolute must in the final cava blend providing the much needed acidity and mineral freshness. The three brothers that now manage the winery struggle to keep the plants prospering in this hostile environment but it is often a fight with overwhelming odds as dangerous fungi pose a constant threat to cultivation. It is a daily routine for the family owners to supervise their crops and sometimes even manually inject oxygen into the most needy subjects.

But not only the sloppy parts of the 35 ha vast estate are in danger of pest and illnesses. In the valley where most of the grapes are grown (yielding 10.000 - 12.000 kg per ha yearly while in the mountainous area - only 5.000 - 6.000 kg per ha) the remedy is the usage of pheromones that makes ecological farming (contributing to a substantial part of the winery production) possible. Among the vines the sweetness and ripeness of fruits is measured each day and all the varieties are attended to with same care, be it barely fruit-bearing 3 year old Cabernet Blanc or rare Moscatel de Alejandría (the winery sells 100% Muscat among its other wines). Cusco Berga combines professional approach with love and passion to wine at every level in consent with the family spirit and wine-making traditions.





# DOMINIO DE LA VEGA

SPAIN

2014 · 50 GREAT SPARKLING WINES

27



**Dominio De La Vega is located in the wine region of Utiel-Requena, a circular plateau of land where the Rio 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 Cava (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.

[www.dominiodelavega.com](http://www.dominiodelavega.com)  
[dv@dominiodelavega.com](mailto:dv@dominiodelavega.com)





# GEOFF JOHNSTON WINES

AUSTRALIA

2014 · 50 GREAT SPARKLING WINES

28



**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, Geoff, 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)





# GRAMONA

SPAIN

2014 · 50 GREAT SPARKLING WINES

29



**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. Ill Lustrós 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 Battle Gran Reserva Brut is only one example. Recently, the Ill Lustrós 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.

[www.gramona.com](http://www.gramona.com)  
[visita@gramona.com](mailto:visita@gramona.com)







**The Romanian - British cooperation operating under the name Halewood dates back to the 1980's when John Halewood, an independent UK based wine and spirits producer, having accomplished a substantial success in the domestic market, started importing and marketing wine from Romania. Soon followed the founding of Halewood Romania accompanied by acquisitions of Romanian assets (eg.Vinalcool Prahova SA - a local leading producer) establishing the company's position in the Romanian market. This in turn gave Halewood a deep insight into Romanian rich though not well known wine production traditions. Up to this day one of the company's flagships are the Rhein & Cie Azuga Cellars which history spans back to a century before the aforementioned merger.**

The Cellars are not only one of the oldest locations in Romania where sparkling wine has been produced with the traditional method, but also a place of cultural significance, having been designated as the "Supplier of the Romanian Royal Court" as early as 1920 and providing the home market with the most renown sparkling wine of the inter-war period - Rhein Extra - a brand known to be included in the menu of coronation ceremony in Alba-Iulia on October 15th 1922. The Cellars are famous for their micro climate maintained thanks to the naturally ventilated surface construction surrounded by double insulated walls, making it a perfect space for ageing sparkling wine fermented in a bottle.

Historical affiliations provide both marketing and wine tourism opportunities appealing to the export markets where Halewood aims to expand. The company is backed up with over 400ha of vineyards in the three most fertile wine regions of Romania - Dealu Mare (located on Parallel 45 North, similar to Bordeaux and Piedmonte), Transylvanian Plateau (a chilly climate) and Murfatlar (warm, close to the Black Sea) - with versatile conditions allowing diverse wine production and composition.

Among traditional European varieties that contribute to Halewood's portfolio local ones need to be mentioned - Feteasca Neagra, Feteasca Alba, Feteasca Regala and Iordana. Today the company bases its sparkling wine production on dry white wines from Sebes - Apold region in Transylvania and the Pinot Noir from Delau Mare where Halewood's biggest vineyard is located, resulting in Rhein Extra Brut Imperial from the former and Rhein Extra Rose from the latter.





# LA TUNELLA

ITALY

2014 · 50 GREAT SPARKLING WINES

31



**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 microclimate. 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.

[www.latunella.it](http://www.latunella.it)  
[info@latunella.it](mailto:info@latunella.it)





# LOBBAN WINES

SPAIN

2014 · 50 GREAT SPARKLING WINES

32



**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.

[www.lapamelita.com](http://www.lapamelita.com)  
[pamelageddes@terra.es](mailto:pamelageddes@terra.es)





# MONTALBERA

ITALY

2014 - 50 GREAT SPARKLING WINES

33



***Rigour, foresight in planning, imagination and poetry.*** These lyrical words seem to contain dedication and love to wine passed between the members of Enrico Riccardo Morando family since the beginning of the twentieth century when it was founded.

**Around the mid-nineteen-eighties the owners decided to choose a new philosophy of expansion by buying surrounding vineyards and grounds and cultivating high quality vines. The process still continues today.**

The Montalbera wine estate is located in Asti province in Piemonte, foothills of Alps, northern Italy at the top of the Bricco Montàlbera site, in an area lying between the communes of Grana, Castagnole Monferrato and Montemagno. It lies at the highest point of the entire denomination of Ruché 270 metres above the sea level. The winery is completely surrounded by a circular plot of vineyards covering 4 neighbouring hills which gives different exposures and soils that vary from clay to limestone. The 60ha lot is almost fully covered by the relatively unknown but indigenous variety, Ruché di Castagnole Monferrato, also called the 'Red Prince of Monferrato' which produces reds that tend to be medium bodied with notes of pepper and wild berries and floral aromas on the nose.

The other varieties planted in Montalbera vineyards, which cover over 130ha, are: Barbera d'Asti, Grignolino, Moscato d'Asti, Chardonnay, Sauvignon and Viognier used to make white, rose and exceptional sparkling wines.

What is surprising, that while holding the title of the Piedmontese company with the largest extension of vineyards in a single site, the production is only around 300,000 bottles a year. According to Franco Morando, the forward-thinking owner, they only want to use the very finest grapes which - naturally depending on the weather - come from those vineyard plots with the best exposures. For this reason at harvest time enologists at Azienda Agricola Montalbera carry out experimental tests and analyse the ripening curves for each individual vineyard.

Definitely the combination of great attention to detail, knowledge of winemaking, insight in blending traditions and a sense of innovation brings Morando's family close to answering to needs and tastes of the modern, demanding consumer.

[www.montalbera.it](http://www.montalbera.it)





# PAPET DEL MAS

SPAIN

2014 · 50 GREAT SPARKLING WINES

34



**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 Mª 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.

[www.pepwines.com](http://www.pepwines.com)  
[pepwines@pepwines.com](mailto:pepwines@pepwines.com)





# ROVELLATS

SPAIN

2014 · 50 GREAT SPARKLING WINES

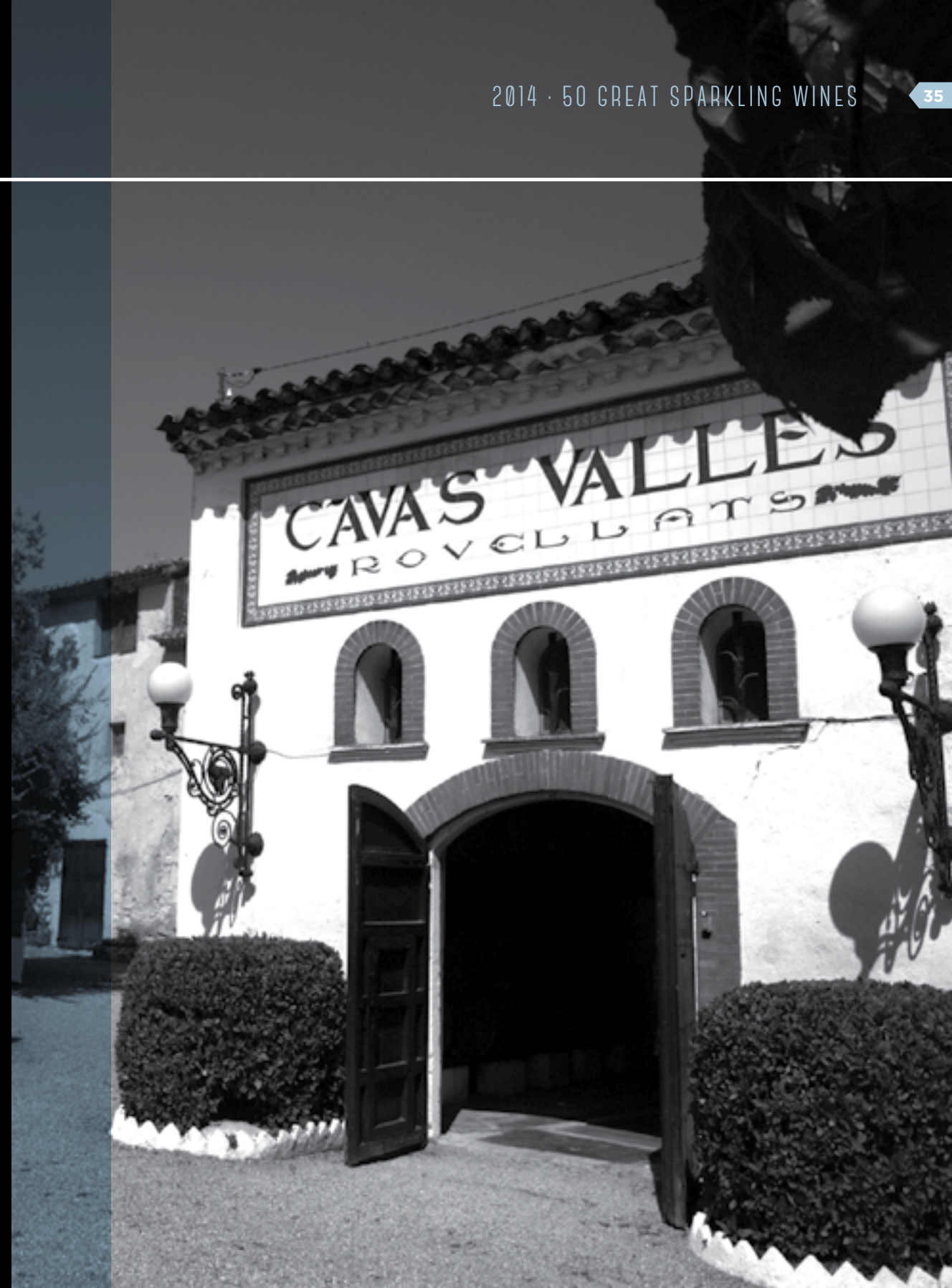
35



**Josep Vallès Rovira, the founder of Rovellats, started making cava in the 1920's, back then still called "champagne", to serve in his own restaurant in Barcelona. Soon enough his sparkling wine became famous in the whole region and still remains today. The original advertisement posters, featuring beautiful pin-ups, holding up their glasses and other reminders of the past glory can be found in the Rovellats museum collection. The scenic Art Noveau gardens, surrounding the winery, also date back to the beginning of the last century. The winery itself, however, has been there ages before Rovellats started making wines and some of the architecture has been preserved from as long ago as the 10th century.**

The aura of the past is all around in Rovellats, whether you find yourself admiring the Virgin of Montserrat replica in the first chapel ever built in Sant Martí Sarroca, discovering the antique devices Rovellats used to produce their first cava or wandering through the old farmhouse, to which the winery owes its name. But it's not only history that makes Rovellats unique: their cellar is shaped in a form of six pointed star, the only one of this kind in the world. With eight cavas and three vintage wines (representing all three colors), this is another winery focusing on producing great quality cava, a tradition carried on by the third generation of Rovellats winemakers. Half of the vines are 30-60 years old, all the grapes are hand-picked and all the cavas are aged for at least two years and anything up to six.

[www.cavasrovellats.com](http://www.cavasrovellats.com)  
[rovellats@casasrovellats.com](mailto:rovellats@casasrovellats.com)







*Wine Pleasures*

---

WWW.WINEPLEASURES.COM

© 2014 *Wine Pleasures*