

50 Great Cavas

Wine Pleasures

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Introduction

Dear Cava lover!

It is my great pleasure to present to you the first edition of 50 Great Cavas.

This annual publication reflects the history of Cava, outlines how Cava is made, clarifies the different Cava styles, spotlights successful regions and recognizes outstanding producers. In 2011, 5 experienced wine tasters reviewed 152 Cavas from around Spain in blind tastings over 8 days. We looked at body, colour, clarity and bubbles. We tasted for acidity, mouthfeel and mousse, finish, balance, sweetness and overall flavour. We searched deep for primary and secondary aromas and bouquet.

Cavas were classified and tasted according to dosage and aging time on the lees: Brut Nature, Extra Brut, Brut (non-vintage, reserva and gran reserva) and Rosado. After much debate, 50 of these earned a place in this publication. While the average score is 75 – 80 points, 12 Cavas scored more than 90 points which made them not just Great but outstanding! Average retail price per bottle is also an interesting figure – just 10 – 15 Euros which makes Cava unbeatable in terms of price-quality.

But that's not all! We have also compiled a one page article on each of the wineries we visited covering family history, winery philosophy, grape varieties, location and wine tourism options. Most of the wineries were visited by our wine blogging team to bring you an accurate and objective first hand review of each one. We hope you find them interesting and useful, particularly if you plan a wine tasting tour to one of the various Cava regions around Spain.

There are many people to thank for their contribution in putting together this unique publication. I would like to mention our Tasting Manager, Morgan Bryan, a fan of Cava himself, who ensured that the blind tastings were undertaken in optimum conditions.

We hope that you enjoy this list of exciting values, emerging stars, Cavas to visit and time-honored stalwarts and that our 50 Great Cavas of 2011 leads you to more deeply explore the world of cava both at home or when in Spain!

Anthony Swift



General Manager of Wine Pleasures.
www.winepleasures.com



Meet the Panel

Wine-loving travelers and professionals, the panel spent weeks visiting, tasting and reviewing over 150 Cavas to determine which were delicious enough to be listed among the 50 Great Cavas in this book. From New Zealand to England to the United States of America, their backgrounds are as diverse as their palates.

Anthony Swift

Anthony is the General Manager and founder of Wine Pleasures; he is a blogger on wine, food and travel for online publications, a resident in the Cava – Penedès wine region for 15 years and is the mastermind behind the 50 Great Cava project. His favorite social drink is, of course, Cava Brut Nature!



Casey Ewers

Being a born and bred Kiwi, you won't find Casey far from a nice chilled bottle of Sauvy. She first began work in the wine world at the age of 15 working as a Winery Assistant in the Bay of Islands, New Zealand. Since then she has attained her Bachelor's Degree in Communications majoring in Public Relations and her WSET Advanced Certificate. Casey spent the last 3 years working in the fine wine and luxury spirits sector in Dubai and has now set -off to explore and sip her way through the breathtaking wine regions of Europe for a year.

Matt Smith

A committed oenophile who has toured across the wine regions of South America and France. He spent 3 years studying wine business at Plumpton Wine College and Brighton University. He has also worked at Decanter and the International Wine and Spirits Challenge (IWSC).



Jeff Didra

Jeff caught the wine bug with a chance bottle of 1976 Lafite Rothschild and has been in love ever since. He explored the wines of the world at a number of tastings and seminars and eventually completed his first level sommelier's course before moving to Napa Valley with his Vino Vagabonding partner-in-crime, Brittany. After two years there, a yearning to expand their palates persuaded them to explore the world's wine regions together.

Brittany Asseff

A wine and travel lover, Brittany left her home state of Arizona after getting her degree in Journalism and Public Relations to work in wine sales and marketing in Napa Valley, California. After furthering her education in wine marketing and culture, she and Jeff packed up once again and headed off on a worldwide adventure through the wine regions of South America and Europe.





A History of Cava

Cava's Origins

The creation of Cava is closely tied to the history of the Catalan region. With Champagne taking off in France during the 19th century, viticulturists and winemakers from the Catalan region followed in the footsteps of their northern neighbors and produced a sparkling wine called Cava.

During the 1980's, Cava became a protected name, like Champagne or Prosciutto di Parma. The name has a range of meanings, adopted from the Spanish word for cellar and it has links with Latin, describing a cave.



Cava is now one of the most famous exports from Spain, reaching all parts of the globe

The 1870's

The wine is now one of the most famous exports from Spain reaching all parts of the globe. During the 1870's, in the height of the European phylloxera epidemic, the vines were destroyed and needed to be replanted. Instead of using the traditional grapes varieties found in the Champagne region, local families turned to their own indigenous grapes. Thus, the distinct rich flavor was born and Cava began its journey as one of the most popular drinks around the world. Cava is unique in production; it can be made across Spain in 160

municipalities ranging from Valencia to La Rioja. It is worth emphasizing that the majority of the production comes from the Catalan region, most notably from the area of Penedès. The first bottles were produced in 1872 in the village of Sant Sadurní d'Anoia. The wine is created using the *metodo tradicional* (traditional method) which requires a secondary fermentation in the bottle. A pioneer of this method was the great Josep Raventós i Fatjó of Cordoniu, who founded the famous *Cordoniu* company.



Today, international interest in Cava is at an all-time high

Today's Market

Today, international interest in Cava is at an all-time high, with the Cava Regulatory Board, or *Consejo Regulador*, reporting over 244 million bottles produced during the 2010 vintage. Of these, over 149 million bottles are exported overseas and the rest are consumed domestically. Cava has grown dramatically in importance since 1872 and is now, according to the Chairman of the Board, Garcia Guillamet, "*the D.O. Spanish wine with highest international sales*". All wines and bodegas belonging to the Cava name must report to the *Consejo Regulador* which conducts quality

checks to verify that any wine labeled as 'Cava' meets the current laws. They also authorize the use of the terms 'Cava', 'Reserva' and 'Gran Reserva' before rewarding a numbered seal of approval which guarantees to the consumer the origin and quality of the wine. Wines that have met these strict standards embellish the base of their corks with a four pointed star as an additional guarantee to the consumer of high quality. Because of efforts like these, Cava is quickly becoming an internationally renowned sparkling wine and rivaling some of the best Champagnes.



The Creation of Cava



The Creation of Cava

Cava is the Spanish word for *cellar* and has links back to the late 19th century within the Catalan region of Spain. Today the wine has evolved into a multi-billion dollar industry that spans all corners of the globe. The wine is produced in 160 municipalities from across all over Spain, though the majority of production is made in the Penedès region of Barcelona. Cava is produced in the same style as Champagne, through the *traditional method* which is adopted

throughout the world. Cava is made by a range of grapes, with the major varietals including;

- Macabeo – Providing the acidity to the wine
- Xarel-lo – Adding aromas and further acidity
- Parellada – Offering suppleness and floral tones
- Chardonnay - Produces high acidity and gives structure and body to the wine
- Pinot Noir – Provides aromatics and color



Cava is the Spanish word for *cellar* and has links back to the late 19th century

The Tradition Method

The traditional method consists of a first fermentation (about three to five days) from the grapes, which are vinified separately to create a base wine or *cuvée*. Then the base wine is blended and the winemaker can input some of their unique presence into the wine. The blending process involves combining the different *cuvées* and a mixture of reserve wine (held back from previous years) to create a consistent style. At this stage, the wine can have a mixture of different grapes from different vineyards and potentially different vintages.

After this, a second fermentation (lasting anywhere from one to two weeks) in the bottle holds the magic that creates the 'bubbles in the bottle'. In order to create the bubbles, the winemaker adds a cocktail of sugar and yeast and seals the bottle so that fermentation can begin. To produce Cava, the bottles have to be laid to rest for at least nine months in a cool, dark cellar.



A second fermentation in the bottle holds the magic that creates the bubbles

The Final Stages

At this point, the bottles are slowly *riddled*, the process of very slowly moving the bottles from a horizontal position to an angled position, allowing the dead yeast to move down to the neck of the bottle. Due to the high labor commitment it takes to riddle the bottles by hand, it is predominately undertaken by machines, though it is still carried out by hand in a few wineries. Following this is *disgorgement*, in which the dead yeast is removed from the wine by freezing the neck of the bottle in

a saline solution and allowing the yeast to shoot out as a pellet. For Brut and Extra Brut, a cocktail of wine, spirit and sugar, commonly referred to as *liqueur de expedition*, is added back into the bottle, but for Brute Nature, no additional sugars or spirits are used. Each winemaker has their own recipe, with which they create a unique Cava to their own tastes. Labeling and dressing the bottles is the final process before the bottles are shipped and ready to be enjoyed by the consumer!





Cava Grapes

Macabeo

This is one of the most widely planted white grapes in the North of Spain. It is responsible for the floral notes in Cava wines, is resistant to oxidation and has a low acidity. In addition to being a primary varietal in Cava, it has also seen great success in Rioja and Southern France. Also spelled Macabeu in Catalan.



Xarel-lo

Round, white grape with strong skin. Semi-sweet on the vine, it has a natural acidity that lends fresh, fruit aromas of apples, grapefruits and lemons to the wine. It is one of the primary grapes in Cava grown in the following Designations of Origin: Alella, Penedès, Tarragona and Costers del Segre.

Parellada

The least planted of the traditional Cava grapes, this varietal brings acidity and fresh fruit characteristics to the more prevalent Macabeo and Xarel-lo. While it grows best in higher altitudes, yielding bright, crisp wines, Parellada produces a softer wine in valley floor vineyards.



Chardonnay

The most widely planted variety in the world and one of the most important grapes for sparkling wines, its inclusion into Spanish sparkling wines in the early 1980's is still controversial since it is not one of the traditional three Cava grapes. It adds body and toasted, creamy notes to the wine, and also takes on characteristics of the oak, if used, during the aging process.

Pinot Noir

Producing some of the finest wines in the world, but also very delicate and difficult to produce due to its thin skins, Pinot Noir provides Cava wine with great floral aromatics and color in Roses.



Garnacha

Garnacha or Grenache, requires hot, dry conditions which makes it ideal for growing in Spain. It tends to lack acidity, tannin or color, so it is typically blended with other grapes to add body and a sweet fruitiness to Cava.

Trepat

A red wine varietal that is an indigenous grape to Spain. Most Trepat is grown in the Conca de Barberà DO. Has the potential for fine red wines, but is primarily used to add light, subtle characteristics and color to rosado Cava.



Monastrell

More commonly known as Mourvèdre, this tannic grape adds structure and color to Cava.



Brut Nature

This Cava has had no sugar added to the final wine. As such, Brut Natures tends to be a *lot* drier than their Brut counterparts. However, there is still a small amount of residual sugar in the bottle from the secondary fermentation, and legally speaking, it must be less than 3 grams per liter.



Torrens Moliner 'Particular' NV

Fast and continuous bubbles and a light lemon yellow appearance. Toasty notes with baked apples and pineapples. Crisp and dry with a delicate mousse. Short flavors of granny smith apples and a sherbet finish. Great aperitif.

83/100 Price €€ (p.18)

Mas Can Colomé 2009

Pale color of straw with a fast fine bubble. Hints of creamy tropical fruits and natural sweetness from the fruit. Mix of lemon zest and apple on the palette. A delicate body with a light mousse. Good length with a slightly bitter finish.

85/100 Price € (p.31)



Rovellats Premier 2009

Light color of yellow green with a fine bead of bubbles. Nose is reserved with aromas of stone fruit. Mousse is slightly aggressive with flavors of apples and toast. Clean and crisp finish.

77/100 Price € (p.33)

Murviedro 'Éxpresión' 2009

Golden yellow on the eye with a fine bead of bubbles. Soft cream cheese and pineapples with a hint of dried fruits. A creamy mousse with a lively finish. Flavors of zesty lemon, apple and sweet pineapple. Full bodied and good acidity.

85/100 Price €€ (p.29)



Bodega Sebirán 'Coto D'Arcis' 2007

A light green and golden lemon color with a fine bead of bubbles. A fruit driven nose. A light, fresh and vibrant palette with a creamy mousse and flavors of pineapple. Crisp finish.

83/100 Price € (p.28)

Castell D'Or 'Flama D'Or' 2008

Summer yellow color and a consistent bead of bubbles. Intense aromas of stone fruits with overtones of toast. A full bodied wine with flavors of dried pineapples and crisp green apples. A creamy mousse and a dry, refreshing finish.

85/100 Price € (p.27)



Mas Can Colomé 'Serenor' 2009

A pale straw color with vigorous bubbles. Fresh apples and yeasty notes on the nose. A creamy and refined mousse with fresh flavors of melon and light almonds. Well balanced acidity and a crisp finish.

90/100 Price €€€ (p.31)

Retail price key:

€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



Brut Nature Reserve

These wines have been aged for a minimum of 15 months and no additional sugar was added to the Cava after the secondary fermentation. Dry, yet complex, creamy and mature on the palate.

Celler Vell 'Les Solanes' 2007

Pale lemon green color with large continuous bead of bubbles. Aromas of tropical fruits and an overtone of vanilla and nutmeg. Very delicate mousse with a mineral flavors which evolves into lightly toasted almonds. Full bodied with a crisp finish.

85/100 Price €€ (p.20)



Rimarts UVAE 2006

Golden lemon appearance and fine, consistent bubbles. Hints of dried sultanas and bananas with an underlying note of nuts. Supple acidity matched by a complex and creamy mousse. Flavors of pineapple, guava and baked apples. Silky smooth finish

93/100 Price €€€€ (p.21)

Berdié 2009

Pale straw color with a light bead of bubbles. On the nose, notes of melon, yeast and lightly floral. The wine dances across the palette with an austere acidity and light body. Flavors of stone fruits and sweet lemons. Short, dry finish.

75/100 Price €€ (p.22)



Mascaró 2008

Large, fast bubbles and light yellow in appearance. On the nose, hints of butter and dried fruits providing a natural sweetness. On the palette, flavors of pears and baked apples. Medium body with high acidity. Short, crisp finish.

78/100 Price €€ (p.24)

Raventós i Blanc 2008

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.

80/100 Price €€ (p.32)



Mas Bertran 'Balma' 2007

Golden lemon in color with large and numerous bubbles. On the nose, toasty with hints of almonds being baked in an apple pie. Harmonious balance between the acidity and the delicate mousse. Flavors of nuts and soft, creamy apples. Crisp finish.

83/100 Price €€ (p.19)

€ 0-9.99 €€ 10-14.99 Retail price key: €€€ 15-19.99 €€€€ 20-24.99 €€€€€ 25+



Brut Nature Reserve

These wines have been aged for a minimum of 15 months and no additional sugar was added to the Cava after the secondary fermentation. Dry, yet complex, creamy and mature on the palate.



Rimarts 2008

Green appearance with a strong presence of bubbles. A complex nose with aromas of bakery notes and buttercups with an underlying hint of fresh apple juice. A fantastic match between the acidity and the fine, delicate mousse. On the palette, notes of rich buttery apples which provide a natural sweetness to the finish.

98/100 Price € (p.21)

Mas Codina 2007

Golden lemon in color with a vigorous bubble formation. Hints of rose petals and dried fruits on the nose. Sautéed pineapples with hints of spice on the palette. Good acidity but slightly lacking in body. Long finish.

85/100 Price €€ (p.23)



Torrens Moliner 2008

Lemon green in color with a delicate bead of bubbles. Fresh crisp tropical fruits with an underlying note of apricots. Delicate mousse supported by a supple body. Slightly muted flavors of pineapples, granny smith apples and a slight hint of toast. Crisp finish.

80/100 Price €€€ (p.18)

Fuchs de Vidal 2008

Lemon color in appearance with large, continuous bubbles. Beautiful nose of fresh limes and elderflowers with hints of citrus. A subtle, elegant mousse and body with a good matching of acidity. Apples on the palette. Semi-sweet finish from the natural sweetness of the fruit.

88/100 Price €€ (p.34)



Retail price key:

€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+




Brut Nature Gran Reserve

Gran Reserve denotes that the wine must be aged for a minimum of 30 months, unlike normal Cavas which have to be aged for 9 months or Reserve Cavas which must be aged for 15 months. It also contains no added sugar.



Agustí Torelló Mata 2007

Lemon green in appearance with a vigorous show of bubbles. Toasty dried fruits on the nose with an overtone of buttered croissant. High acidity with a smooth and creamy mousse. Flavors of soft baked apples and toasted nuts. Lingering finish

83/100 Price €€ (p.17)

Rimarts 2007

Tight straw color with a fine bead of bubbles. Fresh peach aromas and baked fruits on the nose. Supple balance between the mousse and the acidity. Citrus notes and creamy apples on the palate. Very fruit driven with a crisp finish.

80/100 Price €€ (p.21)



Berdié 2007

Lemon green color with a good bead of bubbles. Very vanilla on the nose with hints of toasted tropical fruits. Great acidity throughout with hints of apples and peach and citrus notes. Elegant mousse and a delicate finish.

83/100 Price €€ (p.22)

Canals & Munné 2006

Bright lemon color with coarse bubbles. Notes of dried apricots and hints of toasted almost and rose petals. Refreshing acidity and a creamy mousse. Bready flavors with overtones of citrus, light spice and orchard fruits. Smooth finish that stays!

90/100 Price €€ (p.35)



Torrens Moliner 'Gran Selección' NV

Golden straw color with a very delicate bead of bubbles. Dried fruits with heavy toast aromas and slight hints of raisins. On the palette, notes of citric fruits balanced with an underlying hint of nuts. Very delicate balance between the body, acidity and mousse. Long finish.

88/100 Price €€€€ (p.18)

Ferret Guasch 2004

Light golden lemon color and a large crown of bubbles. On the nose, vanilla and patisserie notes, especially a freshly baked croissant. A fresh and vibrant mouth feel with an elegant mousse. Flavors of buttery pineapple which provide a natural sweet aftertaste for the wine.

78/100 Price €€ (p.36)



Retail price key:

€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



Brut Nature Gran Reserve

Gran Reserve denotes that the wine has to be aged for a minimum for 30 months, unlike the normal Cava which has to be aged for the standard 9 months or Reserve which must be aged for 15 months.

Gramona 2004

Straw color in appearance with a refined bead of bubbles. Hints of stone fruits and vanilla with a light overtone of orchard fruits. On the palette, a great balance between the acidity, which carries the flavors of apricots and buttercup across the palate. Elegant finish.

90/100 Price €€€€ (p.25)



Canals & Munné '1915' 2007

Lemon green color with a vibrant bubble formation. Dried fruits and notes of honeysuckle on the nose. Flavors of fresh lemon curd and citrus notes. Supple acidity which lifts the fruit. Elegant mousse and a delicate, refined length.

93/100 Price €€€€ (p.35)

Mas Bertran 'Argila' 2007

Golden yellow with large bubbles. On the nose, dried raisins and apple cider notes. A vibrant mousse which reflects the elastic acidity. On the palette, flavors of vanilla which develops into a rich and open buttery finish. Delectable.

94/100 Price €€€€ (p.19)



Agustí Torelló Mata 'Kripta' 2006

Straw yellow in appearance with a delicate and refined bubble formation. Dried toasty notes with overtones of honeysuckle and minerality. Flavors of dried pineapples, lemon finishing on a smooth note of caramel. Delicate mousse with a elegant matching of acidity.

91/100 Price €€€€€ (p.17)

Rovellats 2004

Pale straw color with a vigorous display of bubbles in the glass. Perfumed nose with hints of caramels and toasted apples. An elegant mousse with a strong backbone of acidity. Flavors of buttercups and hints of dried fruits. Delicate finish.

88/100 Price €€€€ (p.33)



Retail price key:

€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



Extra Brut has a maximum of 6 grams per liter of sugar in the bottle, which provides a fuller mouth feel and creamier mousse, while at the same time allowing the acidity in the wine to shine through.



Parxet 'Maria Cabané' 2006

Pale golden yellow with a light green hue in appearance and a fine bead of bubbles. On the nose, hints of grapefruit, apple and sherbet with a yeasty overtone. A fine, rich mousse with a strong backbone of acidity. Flavors of citrus and mature notes of toast. A velvety mouth feel with a silky-smooth aftertaste.

Score: 85/100 Price €€ (p.26)

Celler Vell Gran Reserve 2007

A striking appearance of green and golden colors in the glass supported by a fine bead of bubbles. Aromas of cooked apples with notes of almond and toast. A delicate and supple balance of sweetness and acidity. Notes of pineapple and patisserie flavors on the palette and a clean finish.

Score: 90/100 Price € (p.20)



Berdié Gran Rupestre 2006

Quick dispersion of bubbles in the glass. Aromas of kiwi and white peach and supported by a overtones of burnt toast. Although lacking in bubbles in the glass, the mousse has a subtle and creamy feel. Flavors of pineapple with a sweetness on the aftertaste. Well balanced acidity and body gives a weighty character to the wine.

Score: 75/100 Price €€€ (p.22)

Berdié Rupestre 2009

A strong color of lemony-green and vigorous bubble formation in the glass. Aromas of dried fruits and apricots with an overtone of yeast. The acidity pronounces itself on the palette but is supported by a backbone of sugar and a creamy mousse. Flavors of melon and apple on the palette. Dry finish.

85/100 Price € (p.22)



Retail price key:

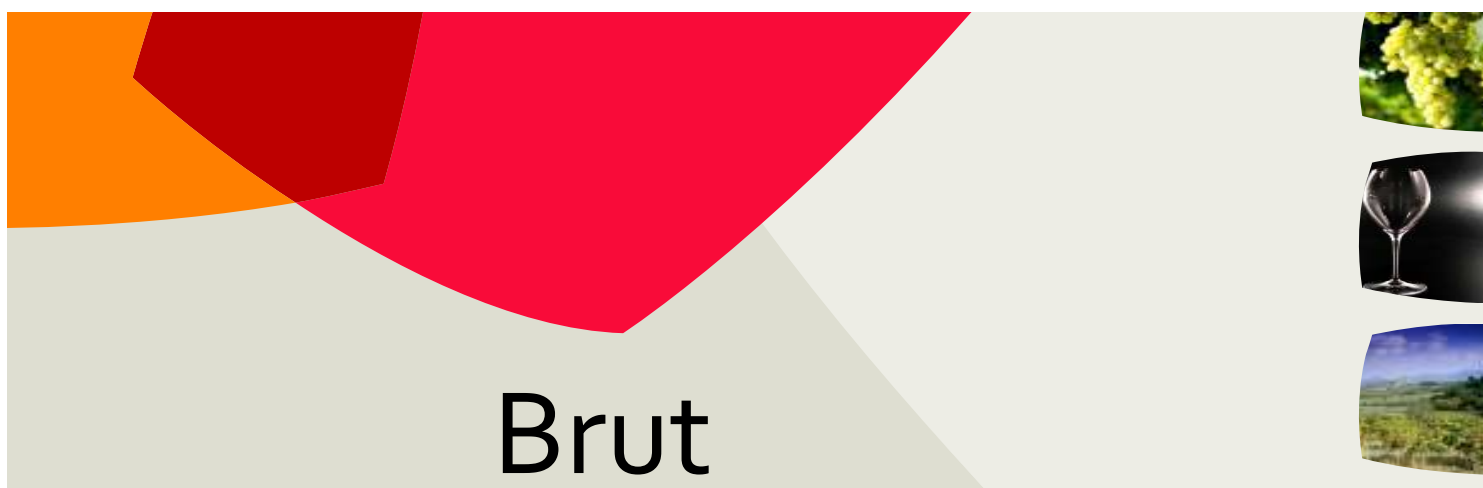
€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



The sugar level for a brut wine can vary between 0-12 grams per liter. This added sweetness often provides a roundness for the wine to balance the acidity.

Rovellats Imperial 2008

An intense lemon green with a large and fast bubble formation in the glass. Aromas of light toast and yeast with underlying tones of peach. A flavorful palette with essences of tropical fruit and a delicate balance of acidity and sweetness, lasting in length. A fine mousse which doesn't overpower the mouth.

78/100 Price € (p.33)



Mas Codina 2008

A pale color of golden lemon with large bubbles. Fresh and clean on the nose with a very refreshing aroma of green apples and almonds. A beautifully smooth and delicate mousse, matched by a supple sweetness that remains long after the wine has gone. Flavors of white peach, apple and notes of almonds.

85/100 Price € (p.23)

Castell D'Or 'Flama D'Or' 2008

Very quick bubbles with a light green intensity. Light and elegant on the nose providing smells of a bakery shop and toast. Subdued on the palette with flavors of melon and creamy green apples. Very well balanced acidity and sweetness and a refined mousse that opens up in the mouth. Only negative is the lack of length in the flavors.

78/100 Price € (p.27)



€ 0-9.99 €€ 10-14.99 Retail price key: €€€ 15-19.99 €€€€ 20-24.99 €€€€€ 25+




Brut Reserve

Reserve denotes that the wine has been aged for a minimum for 15 months, unlike the non-reserve Cavas which must only be aged for the standard 9 months.



Rimarts Especial Chardonnay 2009

Pale intensity of lemon green and consistent large bubbles. Rich aromas of candied apples with an underlying toast bouquet. A creamy mousse with a very fruity mouth feel. Hints of tart green apples and bakery notes. Great acidity and sugar balance. Smooth long length.

93/100 Price €€ (p.21)

Mascaró 'Nigrum' 2008

A frothy mousse and a deep color of golden yellow. A patisserie nose with a bouquet of under ripe green apples and slight herbaceous note. The acidity is slightly masked by the sweetness on the palette and flavors of peach and toast. Short but clean finish.

80/100 Price € (p.24)



Cossetània 2007

Large bubbles that dissipates quickly in the glass. Pale green intensity. Aromas of sweet pineapples and bold citrus fruits. A touch astringent on the palette but evolves into a juicy citrus and stone fruit finish. Soft mousse with a clean finish.

70/100 Price € (p.27)

Rimarts 2009

A bright golden yellow and green color with medium sized bubbles. Strong notes of stone fruits, especially peaches. Elegant and fresh in the mouth with flavors of apples, almonds and lemon. Lack of body but a fantastic aftertaste of baked apples.

78/100 Price € (p.21)



Agustí Torelló Mata 2008

Small and delicate bubbles with a golden green appearance. Beautiful enveloping nose of apples and pears. A fine and creamy mousse but lacking character. Flavors of baked apples and stone fruit with a refreshing finish.

75/100 Price € (p.17)

Pago de Tharsys Millesimé Blanc 2007

Straw yellow color and consistent small bubbles rising in the glass. Very sweet notes of dried apricots and secondary aromas of yeast and toast. A good matching between the acidity and sweetness but let down by a lack of flavors on the palate. A fresh, crisp finish.

60/100 Price € (p.30)



Retail price key:

€ 0-9.99

€€ 10-14.99

€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



Brut Gran Reserve

The longest to age, the wine has to go through a minimum of 30 months of aging before being deemed a Gran Reserve and allowed into the market.

Agustí Torelló Mata Gran Reserve Barrica 2007

Beautiful straw yellow and a vigorous mousse formation in the glass. Fresh royal gala apples and dried fruits on the nose. Sharp acidity but matched by the sugar leaving a lengthy taste in the mouth. Flavors of vanilla and tropical fruits in the distance.

87/100 Price €€€ (p.17)



Canals & Munné 'Insuperable' 2006

A fine bead of bubbles surrounded by a lemon green color. Toasty lemon butter of the nose with dried apricots lifting out of the glass. Mature flavors of yeast alongside grapefruit and apples. The delicate, creamy mousse is supported by good balance between the acidity and sugar, leaving an exciting finish to the wine.

90/100 Price € (p.35)

€ 0-9.99

€€ 10-14.99

Retail price key:
€€€ 15-19.99

€€€€ 20-24.99

€€€€€ 25+



Rosé

Rosé gains its color by macerating the wine with the grape skins for a brief period during the first fermentation

Ferret Guasch Brut Nature Gran Reserve 2006

A gorgeous plum red colour with a fine, consistent stream of bubbles. Strong fruit aromas of cherry and blackberries with hints of strawberries. A very creamy mousse and a natural sweetness provided by the fruit on the palette. Smooth finish.

83/100 Price €€ (p.36)



Celler Vell Extra Brut 2008

Intense rich color of cherry with vigorous bubbles. On the nose, uplifting strawberry and fresh herbaceous tones. A full body and beautiful balance between the acidity and sweetness. Flavos of raspberries and red cherries. Clean finish.

78/100 Price € (p.20)

Berdié Extra Brut 2009

Bright red appearance with a tinge of orange. Very fruity on the nose with hints of violets and red berries. A slightly prickly mousse with flavors of watermelons and sweet rhubarb. Slightly spicy notes on the finish with a subtle mousse. Well balanced.

85/100 Price € (p.22)



Agustí Torellí Mata Brut Reserva 2009

Small consistent streams of bubbles with a light salmon pink color. A light perfume nose with hints of strawberries sprinkled with icing sugar. Slightly lacking power on the palette but with a refined and delicate mousse. Essences of light red cherries on the palette.

86/100 Price €€ (p.17)

Raventós i Blanc 'de Nit' 2008

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.

95/100 Price €€€ (p.32)



Pago de Tharsys Millesimé Brut Reserva 2007

A bright peach color with a strong effervescence of bubbles. Melon, peach blossom and popcorn on the nose. Very sweet on the palette but matched with a strong backbone of acidity. Strong notes of strawberry ice cream and banana penny sweets on the finish. A very consumer friendly wine.

78/100 Price €€€ (p.30)

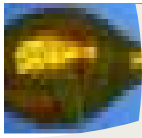
Cossetània Brut 2009

Rose tinted appearance. Fragrances of sweet red berries and red fruits. Overtly sweet but a fantastic mousse that coats the mouth with flavors of confectionary stone fruits. Refreshing finish.

85/100 Price €€ (p.27)



€ 0-9.99 €€ 10-14.99 Retail price key: €€€ 15-19.99 €€€€ 20-24.99 €€€€€ 25+



► La Serra, s/n (camí de Ribalta). P.O. Box, 35 | C.P. 08770 Sant Sadurní d'Anoia. Barcelona



► Tel. +34 93 891 11 73



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Agustí Torelló Mata

THREE WORDS CHARACTERIZE AGUSTÍ TORELLÓ MATA:
FAMILY, TRADITION AND QUALITY

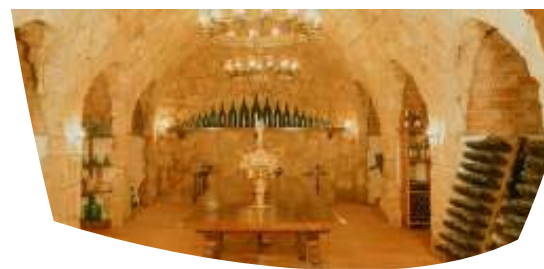
ATM pioneered the first wine analysis laboratory in 1953, but it wasn't until 1993, after years of experience within the Cava industry, that he started his own brand. His love of wine spread to the rest of the family and all four of his sons joined the family business. Today, ATM is symbolized as the benchmark for top-quality Cava and were recently awarded the highest scores for a Cava by Robert Parker. By using

only the local traditional grapes, the wines give a true reflection of the region. The Garraf (coastal region) zone provides the fruity and essential Macabeo used for the majority of the Cavas. Continuing up the valley to the Penedès depression hosts Xarel-lo, adding the body to the blend and finally on the mountain top is grown the 'fruit-giving' Parellada.



His love of wine spread across the family

ATM only produces two types of wines, Brut Nature and Brut. All the wines are aged to a minimum standard of Reserva or Gran Reserva. There is one key similarity across the range, the notion of dryness in the dosage. The only exception is the Rosé, made from the indigenous grape, Trepát, which has 6 grams of sugar per liter. The winery pioneered the technique of printing the disgorgement date on the bottle, guaranteeing the best possible quality for the consumer.



Visit the Winery

Visit by appointment, 3 tours available:

40 minute tour around the cellar with 2 wines to taste. (€6)

60 minute tour with 3 wines to taste (€15)

3 hour introductory course on Cava with a visit and 4 wines to taste. (€25)

Gastronomic area also available to hire.

Weekdays: 10am – 1pm, 3pm – 5pm Weekends: 11am – 2pm

www.winepleasures.com

Torrens Moliner

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tormol@torrensmoliner.com



A LEGACY WAS BORN IN 1986 WHEN THE TORRENS MOLINER LABEL WAS CREATED



A legacy was born in 1986 when the Torrens Moliner label was created. After many years in the viticulture and wine-making industry, the family decided to develop a winery which embraced the concept of unsurpassed craftsmanship alongside being a constantly evolving, family-owned company. This is apparent in the name of the Bodega which is a combination of the parents' surnames. The refurbished Bodega was constructed in 2008 to allow for stronger control over the entire Cava life cycle from the

vineyard to the bottle. Their mission to create upper-tier wines and Cavas with their own style and by their own rules was reinforced by the decision to self-finance their operation. By doing so, they have made a name for themselves in the wine world as an independent, dynamic company with quality as their primary concern. Surrounding the Bodega are 9 hectares of grapes, predominately the traditional Spanish varieties of Xarel-lo, Macabeo and Parellada with a touch of Chardonnay.

Constantly striving to be the very best

The primary focus at Torrens Moliner is on producing balanced and personable Brut Natures – the quintessential expression of the Spanish sparkling wine. With a current line-up of 5 different Cavas, the Bodega is constantly innovating and researching to be the very best, not only from an immediate business perspective but for family generations to come.

Visit the Winery

Visit by appointment only.
Small group tours are held on the weekend.
Tours are limited during the end of the year and during harvest (September).

www.winepleasures.com





► Barri Sisplau, s/n, 08731
Sant Martí Sarroca



► Tel. +34 93 899 08 59



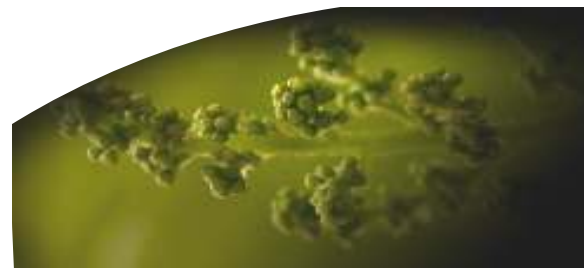
► www.masbertranvicultors.com
info@masbertranvicultors.com

Mas Bertran

CONSTANT INNOVATION IS THE KEY TO THE SMALL,
FAMILY-OWNED WINERY

Constant innovation is key to the small family-owned Mas Bertran based in Sant Martí Sarroca. Named after the vineyard parcel from where the grapes began, this cellar strives to produce the best Cava. This is no more apparent than seeing their time, energy and resources focused on producing only two Cavas, both in the Brut Nature category. Wine-grower Eva Ventura sticks

to the 3 local grapes, Xarel-lo, Macabeo and Parellada to create their two elite cuvées. Balma, their Reserva emerged onto the market during November 2006 and since then production increased to 33,000 bottles per year. Only 5,000 bottles of their paramount Gran Reserva, Argila, are produced which is made of 100% Xarel-lo from 50 year-old organic vines.



The cellar itself has an intimate romanticism

The cellar itself has an intimate romanticism about it. Two flights of stairs underground and you're surrounded by bottles in old ceramic fermentation tanks that have been converted into the current cellar. All the bottles are riddled and disgorged by hand as well as all of the labeling and foil-capping of the bottles .

In a move towards expansion, Mas Bertran has constructed a new winery a kilometer down the road to allow them more room to process the grapes and complete production all in one facility. This significant step will allow Mas Bertran to expand, enhance and become more autonomous as a brand. The new winery will open September 2011.



Visit the Winery

Visit by appointment only.
Small group tours are held during the weekend.
Tours are limited during the end of the year and during harvest (September).

www.winepleasures.com



Celler Vell

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info@cellervell.com



THE WINERY SITS PROUD ON TOP OF A HILL OVERLOOKING THE TOWN.



Family is at the heart of Celler Vell. Founded in 1954 by Pere Estruch Casanovas and now operated by his son Josep Rovira. With only two hectares of vines, the bodega buys base wine from a local cooperative and creates Cava through the traditional method. Located in the heart of Penedes at the home of Cava, in Sant Sadurní D'Anoia, the winery sits proud on top of a hill overlooking the town. Celler Vell believes in using

the traditional varieties for their Cava but have incorporated Pinot Noir and Grenache into the rosé, providing a rounder, more complex wine than most. With the focus solely on the winemaking, the cellar offers a unique service of personalized labels for consumers. Production is currently at 80,000 bottles per year, but the bodega has plans to expand the winery and build a hospitality hall for customers.

The winery is dedicated to creating artisan cava

The cellar offers a range of eight wines, with the focus on Brut and Brut Nature. The majority of wines use the traditional grape varieties with a hint of Chardonnay to provide the Cavas with a heavier mouth feel. Celler Vell produces a range of young Cavas, aged for nine months and reserves, which are aged for a minimum of thirty months. Celler Vell also produces a semi-sec Cava for a sweeter taste. All the wines are disgorged by hand to maintain the authentic artisan approach.

Visit the Winery

Visit by appointment only.
Small group tours are held at the weekend.
Tours are limited during the end of the year and during vintage time (September).



www.winepleasures.com



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Rimarts

ESTABLISHED IN 1987, THE BODEGA PRODUCES OVER 70,000 BOTTLES FROM 14 HECTARES OF VINES

The bodega is a family-run business; the name originates from an assimilation of Ricard Martinez de Simon to create the name ri+mart+s. Established in 1987, the bodega produces over 70,000 bottles a year from 14 hectares of vines. The winery is based on the outskirts of Sant Sadurní d'Anoia and sticks to the traditional methodology of producing Cava. The belief of maintaining the traditional values is so strong that even the disgorgement is carried out by hand. Winemaker Ernest believes that when

a bottleneck is frozen and the dead yeast is fired out, some of the yeast and ice solution remains in the bottle and can cause feelings of ill-health. For this very reason, all the bottles in the cellar are disgorged by hand. Quality is paramount for the bodega. The winery continues to be listed in the GUIA Penin guide and supplies a range of top quality hotels within Catalonia.



All the bottles are hand disgorged

Unlike the majority of wineries, Rimarts age their wines for longer to achieve their optimum quality. The Brut Reserve is aged for a minimum of 18 months compared to the minimum required 15; the Gran Reserve is aged for 40-41 months compared to required 30 months as stated by the regulating Cava board.



Visit the Winery

Visit by appointment only.

Tour includes visit around the winery and a tasting of five wines.

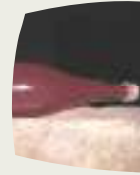
www.winepleasures.com



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Berdié

THE OWNER, ROBERT JOVANI, SHARES HIS LIFELONG DREAM WITH THREE OF HIS CHILDREN



Contemporary, idyllic and family-orientated sums up Cava Berdié situated in the beautiful Castellví de la Marca. The Jovani family bought the bodega in 2000 and since then have slowly grown to become a top rated Cava producer in the Penedès region. Starting out only producing Cava during the Christmas season, Berdié is

now in full-swing and produces 5 different Cavas, approximately 50-70,000 bottles per year. The owner Robert Jovani shares his life long dream with 3 of his children, Montsa, Sergi and Robert who all work together to create the brand that is Berdié.

Berdié is the heart and soul of the Jovani family



The family owns 7 hectares of vines made up of Xarel-lo, Parellada, Macabeo, Monastrell & Garnacha, which surround the winery. The winery was newly refurbished when production picked up in 2007 and they now have a beautifully modern 300 square meter winery overtop a 500 square meter underground cellar. A beautiful terrace is situated from the front of the bodega, which looks out over the valley, and an eclectic wine bar is situated inside. The

Jovani family philosophy is to share what they have with the community, from conducting amazing sensory tours for visitors in the winery to contributing to local NGO's through the "The 5 Cavas for 5 Solidary Projects". Cava Berdié is much more than a brand, it is the heart and soul of the Jovani family and they will no doubt reach new heights within the Spanish wine industry very soon.

Visit the Winery

Visit by appointment only.

A sensory tour is also available, in which three wines are matched with food in different areas of the bodega.

Cava Berdié also has a club, in which events, such as dinners, are held for its members.



www.winepleasures.com



ANTONIO BELIEVES THAT EXPERIENCE IS THE KEY WHEN PRODUCING TOP QUALITY WINES

Family is at the heart of Mas Codina. The winery is located near the town of Puigdàlber and is surrounded by forty hectares of vines. The house was built in 1681 and belongs to the Garriga family. The winery was established in 1965 but bottling began on site twenty years later in 1985. Although the winery initially bought base wine from local cooperatives, the bodega planted vines during the early 70's to ensure the best possible quality grapes were provided for their wines. The artisan

approach has been passed on from father to son, Antonio, the current winemaker. With forty hectares of vines, the bodega's philosophy is that only great Cava can be made from great grapes. Ninety percent of the vines are hand-harvested to help prevent the grapes from being damaged. Antonio believes that experience is the key when producing top quality wines. As each harvest is unique, falling back on past experiences helps maintain quality.



Mas Codina is the name of the original house

Mas Codina produces both still and sparkling wines. Reds are produced from Syrah, Cabernet Sauvignon and Merlot while the whites are made from the traditional Cava varieties. The bodega produces three Cavas, two Brut Natures and a Brut. All are aged for longer than the minimum requirement to ensure the wine is at optimal quality before release.



Visit the Winery

Visit by appointment only.
Small group tours are held at the weekend.
Tours are limited during the end of the year and during vintage time (September).

www.winepleasures.com



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mascaro@mascaro.es



THE KNOWLEDGE HAS BEEN PASSED THROUGH THE GENERATIONS TO ENSURE THE BEST POSSIBLE QUALITY



Mascaró is situated in the heart of Vilafranca del Penedès, literally around the corner from the train station. The house was established in the 1940's and was used as a distillery for their brandies. Don Narciso combined six houses into one distillery and in 1946 began trading under the Mascaró name. The winery now produces over around half a million bottles a year, of which 150,000 bottles are their own Cava. The winery is still family-owned and run. Today, it is run by Montserrat, the daughter of Antonio

Mascaró, who took over the winery from her father in 1966. The knowledge and experience has been passed through the generations to ensure that the best possible quality is maintained. The estate has 170 hectares under vine, of which 42 hectares are used solely for the production of their Cava. The bodega has invested in the latest machinery and continues to experiment with different bottle types, grape varieties and fermentation techniques to ensure the best possible cava is produced.

The bodega prides itself on each of their wines

Mascaró produces four still wines, six spirits and five Cavas. All the Cavas are aged for longer than the minimum requirement and the Rosé is made from the indigenous grape variety, Trepat. The bodega produces two Bruts; the 'Nigrum' is aged for 24 months and the 'Monarch' is aged for 30 months. The winery prides itself on two Brut Natures, a standard Brut Nature aged for twelve months and the Brut Reserve, which has been aged for twenty-four months.

Visit the Winery

All year—Tuesday and Thursday (9-12, 15-18)
 For individual visits, please phone ahead.
 Affiliate of the Penedès Modernist Wine Tourism Route



www.winepleasures.com



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Gramona

GRAMONA CAVAS STAND OUT NOT ONLY ON A NATIONAL LEVEL BUT ALSO GLOBALLY

Gramona is excellence in a bottle and excellence that has been patiently nurtured, crafted and is under constant innovation. It is these qualities that have made Gramona Cavas stand out not only on a national level but also globally. The philosophy at this Bodega is to make complex, aged Cavas in contrast to young, fruity Cavas. The

first bottle of Gramona was produced in 1921. It is a family business, currently in the hands of the 3rd generation of Gramonas. In addition to the Bodegas unique philosophy they also believe in experimentation. This is shown through their portfolio of twenty-five wines, ranging from their nine Cavas to their still and distilled wines.



Gramona is excellence in a bottle



The underground cave, 'Cellar Battle' was constructed in 1881 and since then has been added on to, to make up the cool, dark, three-story cave, home to Gramona's finest elixirs. Gramona's priority for excellence goes further than just their aging techniques but also through their use of 3-disc corks, the solera dosage system and their precise hands-on approach for riddling and labeling their premium cuvées.



Visit the Winery

Tours can be arranged in Spanish, Catalan and English. The price ranges from 6€ per person for a 45-minute tour and tasting and up to 40€ per person for a 3-hour tour including a guided tasting of eight different Cavas.

www.winepleasures.com



Parxet

- ▶ Mas Parxet: 08391 Tiana (Barcelona)
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THE RAVENTÓS FAMILY HAVE BEEN MAKING WINE FOR 500 YEARS



The Raventós Family has been making wine for 500 years, but it wasn't until 1920 that they brought their passion and expertise to the Alella region just north of Barcelona. The Alella region is home to the Pansa Blanca grape variety, also known as Xarel-lo, which flourishes in the granite-rich soils of the area. In addition to Pansa Blanca,

Parxet also uses Macabeo, Parellada, Chardonnay and Pinot Noir in their wines. Parxet is dedicated to excellence, innovation and tradition in all areas of winemaking while at the same time recognizing their obligation to the environment from which their livelihood stems and adhering to strict organic and ecological criteria.



Parxet recognizes their obligation to the environment.



Parxet produces a wide variety of Cavas, ranging from their 100% Pinot Noir Cuvée Dessert wine to the limited-production 'Parxet Anniversario', a special blend developed just after their 75th anniversary. This limited production wine is made only from the best grapes of each harvest and is especially for Cava lovers. In all of their wines, one can taste the careful balance between tradition and creativity, winemaking excellence and environmental awareness, which has become the hallmark of Parxet.

Visit the Winery

Visit by appointment only.
Small group tours are held at the weekend.
Tours are limited during the end of the year and during vintage time (September).



www.winepleasures.com



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nedès



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castelldor@castelldor.com

Castell D'Or

A JOINT EFFORT BETWEEN NINE COOPERATIVES TO BRING KNOWLEDGE & EXPERIENCE TOGETHER.

Castell D'Or is a joint effort between nine different cooperatives from regions across Catalonia to bring the knowledge and unique experiences that each has amassed to produce wines of exceptional quality. This partnership has allowed for greater quality control, both in the vineyard and in the cellar, and has allowed them to keep their equipment up to date, employ a larger workforce, and provide quicker technical assistance when necessary.

Castell D'Or's commitment to excellence goes beyond the vineyard as they strive to provide greater compensation and benefits to those involved in the winemaking process, especially the wine growers. They also aim to spread their wine to a greater international audience and broaden their presence in the world wine market.



Their commitment to excellence goes beyond the vineyard.

Interestingly, the cellar for l'Espluga de Francolí was named Catedral del Vi (Wine Cathedral) and is a very modernist piece of art. This cellar as well as two others are located right on the Cistercian Route, which is a path that links three of Catalonia's Cistercian monasteries together.



Visit the Winery

Open most days, but guests must call ahead to confirm availability for tours and tastings

Cooperativa de l'Espluga de Francolí
Tel: +34 977871220
Cooperativa de Vila-Rodona
Tel: +34 977638004 or 977638087
Cooperativa de Barberà de la Conca
Tel: +34 977871247

www.winepleasures.com

Bodega Sebirán

► Bodega Sebirán S.L.
Pérez Galdós, 1 · 46352
Campo Arcís · Valencia

► Tell: 96 230 13 26

► www.bodegasebiran.com
info@bodegasebiran.com

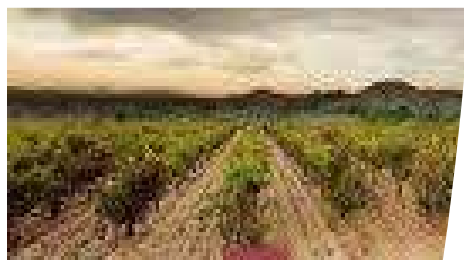


THE WINEMAKING AT SEBIRÁN HONORS THE TRADITIONAL METHODS, WHILE EMBRACING NEW TECHNOLOGIES.



Since the beginning of the 20th century vines have been planted in Campo Arcís, Valencia, where Bodega Sebirán sits today, but it wasn't until 1914 that parts of the current building were first constructed. The winery was expanded in 1974, and then again in 1994 when the Ribes family and three very close friends, all intimately involved in the world of wine, purchased the winery. Since then, the winemaking team has committed

themselves to making high quality still and sparkling wines from their four vineyards to the North and South of Requena. The winemaking process at Sebirán honors the traditional methods, while at the same time utilizing innovative technologies such as temperature control systems, load movement facilities, a heat stress index in the cellar, and a new bottling line system.



Committed to high quality still and sparkling wines



Bodega Sebirán makes three Cavas, a Brut, Brut Especial and a Brut Nature and each of them are dominated by the traditional Cava grape, Macabeo. They are aged 9-22 months, but what really sets their Cavas apart is how perfectly in tune they are with Spanish cuisine. Paella, fish, vegetables, cheese and dried fruits all pair heavenly with any of their three sparkling wines.

Their still line includes nine red wines and one 100% Macabeo wine. The limited production Crianza and Reserva reds top their still-wine portfolio, and undergo a lengthy aging process in both French and American oaks.

Visit the Winery

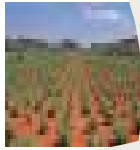
Tours and tastings on Saturday and Sunday 10:30-2:00; Other days available upon request
All tours are 3€ and include tasting.
Tours are usually given in Spanish, but English and Russian tours can be arranged



www.winepleasures.com



► Ampliación Polígono El Romeral, s/n
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► www.murviedro.es
murviedro@murviedro.es

Murviedro

ESTABLISHED IN 1927, MURVIEDRO IS PART OF THE VISION TO CREATE A EUROPEAN WINE CONGLOMERATION

Murviedro gets its name from the ancient walls that surround the old town. It is said that they bear witness to an ancient spirit which wanders through the caves and cellars of the winery and watches over their wines as they age and evolve. Founded in 1927 as the Spanish branch of the Swiss Schenk Group, one of the leading European companies in the wine industry, Murviedro is part of Arnold Schenk's vision to create a European wine conglomeration. The company's philosophy, and one that is steadfastly embraced at Murviedro, is based on combining modern winemaking techniques with grapes from traditional vineyards. Visitors can see this in their new winery which was

built in 1997, but has already undergone several additions to their bottling line, barrel and bottle storage, Bag-n-Box production and even an environmentally-friendly system to recycle residual water. Bodegas Murviedro, is one of the most important wineries in the Valencia region and is working on creating a single brand with several products that specifically highlight the three other Denominación de Origenes (DOs) in which Murviedro is present: Utiel-Requena, Alicante and Cava.



Modern, yet traditional.

Currently Murviedro makes just three Cavas: a 100% Macabeo, a recently released rosé of Garnacha, and their very limited production Expresión Solidarity Cuvée: a 100% Chardonnay made from only the best grapes of every harvest and aged for a minimum of 15 months. If bubbles aren't on the menu, then there are plenty of still and dessert wines to choose from at Murviedro. They currently bottle 15 different brands, each with its own profile and style.



Visit the Winery

Visit by appointment only.

www.winepleasures.com

Pago de Tharsys

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THEY PRODUCED THE FIRST CAVA GRAN RESERVE IN THE VALENCIA REGION AND HAVE SINCE CREATED AN IMPRESSIVE PORTFOLIO.



Originality, Innovation, and Quality are the three words that embody the winemaking philosophy at Pago de Tharsys. Their commitment to expressing the personality of their 'terroir' by honoring the grapes and the land is evident in every detail of their operation. From positioning the cellar in the middle of their vineyard to minimizing the transport time during harvest, to night picking, to extracting the maximum flavor from their fruit through long macerations, this winery stops at nothing to produce high-quality, unique wines. They produced the first Grand Reserve

Cava of the Valencia region and have since created an impressive portfolio of 11 sparkling wines and seven still wines, including one sweet wine.

While they use traditional grapes like Macabeo and Parellada for their Cavas, they also incorporate Chardonnay and Grenache into the blends to create full-bodied, food friendly wines. This winery is just as innovative with their still wines. Pago de Tharsys' Merlot-driven blends top their line, but they don't hesitate to spice things up with Cabernet Franc, Tempranillo, Bobal, Godello, Albariño and even the lesser known Bronx grape.

Originality. Innovation. Quality.

The rare Bronx varietal, which is a hybrid of the Concord and Thompson grapes, is more often found at Farmers' markets, than in wines, but when fermented, it creates an ambrosia-like dessert wine. It's this courage to experiment and their innovative spirit that gives their wines a distinct character and makes them truly stand out.

Visit the Winery

Open every day for tastings:
Monday-Saturday 10:30-2 and 4-7, Sunday and holidays 10:30-2.

Rural hotel and wine tasting courses available on property



www.winepleasures.com



► Mas Can Colomé Masies de Sant Marçal, s/n 08729 Castellet i la Gornal Barcelona



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Mas Can Colomé

THE ALMIRALL FAMILY HAS WORKED THIS LAND GENERATION AFTER GENERATION.

The XVIIIth-Century enchanted country house of premium producer Mas Can Colomé (MCC) sits romantically atop a hill surrounded by 40 hectares of vines. The Almirall family has worked this land generation after generation to firmly put their stamp on the wine world. The two brothers behind the operation (Pere Lluís and Josep Almirall) work alongside Pere Rafecas and Joan Fusalba to hand-produce and promote Mas Can Colomé. Ninety percent of Mas Can Colomé's success is a direct result of the quality of the grapes. This is evident through their first-warning system, a vine is grown near the house to be checked

everyday for signs of fungal diseases and disorders, the strong attention paid to every single parcel of vines and the employment of biodynamic practices. The vines themselves range from 45-55 years old with about 50,000 bottles being produced a year from Mas Can Colomé. One of the interesting aspects about Mas Can Colomé wines is the personalization of their different products. This ranges from the shape of the bottle to the labels used. Every product has a story to tell which invites you to learn more about the family and place behind the Mas Can Colomé name.



Hand-produced & promoted

The magnificent setting of Mas Can Colomé is the perfect way to spend a day out in the Penedès with visits ranging from 1-3 hours including a tour of the facilities, technical explanation of the different wines and a wine tasting with scrumptious appetizers or specially tailored gastronomic experiences in their 'Celler d'En Pep'.



Visit the Winery

Tours and tastings by appointment only.

www.winepleasures.com

Raventós i Blanc

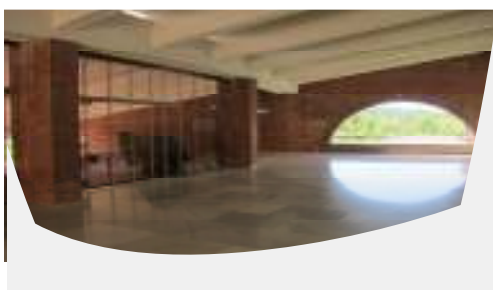
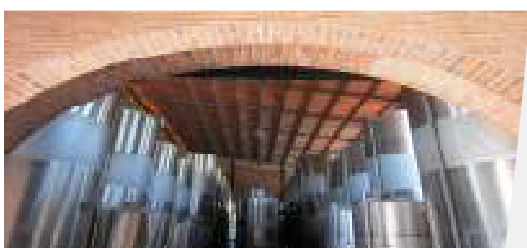
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► <http://raventos.com>
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THE WINERY, LOCATED IN SANT SADURNÍ D'ANOIA IS IN THE HEART OF CAVA COUNTRY



The Estate philosophy is that the unique terroir, climate, soil, fruit and human influence all make the difference when producing great sparkling wines. Their particular microclimate is defined by the hills that surround the property which affect the direction each vineyard plot faces as well as the nearby lake which cools the vines at night. They are committed to using native varieties, Xarel-lo, Macabeo,

Parellada and Monastrell, which make up 80% of their Estate. Their clay-rich soil ensures that there are ample water reserves for each vine. They refuse to use herbicides and are in the process of becoming organically certified. During each harvest, the grapes are all picked by hand and transported as carefully as possible to ensure the year's work in the vineyard is preserved in the wine.

The longest viticultural tradition in the world.

Started in 1986 by Josep Maria Raventós i Blanc and his son, Manuel, are part of 18 generations of winemakers that have cultivated the same estate. They know the land so well that they have divided their vineyards into 46 individual plots with their own distinct identity. It is from these individual plots that they are able to better blend the wines to produce the best Cava possible. From the unique microclimate, to their special hand-selected grapes, to the mixture of clay, silt and sand soils to their commitment to organic methods, Raventós i Blanc represents everything that a quality Cava producer is.

Visit the Winery

Visit by appointment only.
Small group tours are held during the weekend.
Tours are limited during the end of the year and during harvest (September).



www.winepleasures.com



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Rovellats

THEY DON'T JUST TALK ABOUT THEIR HISTORY, THEY TAKE VISITORS BACK IN TIME AND SHOW THEM.

Recognized by the European Wine Council as a place of historical interest, Rovellats doesn't just talk about their history, they actually take visitors back in time and show them where it all began. The family has been making wine from their own vineyards for just three generations, but the original foundations were laid between the 10th and 15th centuries.

Much of the original one-room farmhouse has been preserved for visitors to see, as well as multiple advertisements, photos, and bottles from the

early 19th century in their Cava museum. A tour through their cool, humid caves (12 meters below ground where their sparkling bottles lay), further emphasizes the rustic tradition that Rovellats winery embraces. Unlike most other Cava houses, Rovellats doesn't buy fruit from other vineyards. They own and make their wines solely from the 30-60 year-old vines that span the 200 hectares surrounding their winery in the Penedès.



Every grape is handpicked from their own vineyards.

Through handpicking every year and only using fruit from their own vineyards, the winery ensures its Cavas are of the highest quality and receive the utmost care and attention every step of the way. Since their vines are right next to the property, the fruit endures much less damage and oxidation. Rovellats makes a very limited production of still wines, but their main focus is Cava. They produce six sparkling vintage wines, and even offer half bottles and Magnums.



Visit the Winery

Visit by appointment only.

Tour includes tour of the winery, caves, 10th Century farmhouse and tasting.

www.winepleasures.com

Capità Vidal

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LIMITED PRODUCTION AND A HANDS-ON APPROACH ARE AT THE FOREFRONT OF WHAT CAPITÀ VIDAL IS ABOUT



Started in 1985 by Enrique Vidal, a renowned Spanish sailing captain who has traveled around the world by boat, he seeks to provide the same care and attention at his winery that he did while sailing. Thus Capità (like 'capitan') Vidal was born. They are one of the only wineries to still riddle their bottles 100% by hand. Their philosophy is simple, grow slowly and safely to make a quality, limited production wine (around 100,000 btl/

year) and make a unique wine every year without the addition of chemicals. They want to make a wine that expresses the vintage, not what was produced the year before. Due to the limited production, they are able to have a closer connection to their clients. For example, they have created a limited edition label for Spanish footballer Julio Salinas, and have also redesigned their D'Artagnan label for a client of theirs as well.

Still hand-riddling 100% of their Cava bottles.

Capita Vidal believes in using the traditional Cava varietals for most of their Cavas but also purchases some Pinot Noir for their Rosé and Chardonnay for their 'Unic' Cava blend. They have 50 hectares of vineyards planted to the traditional Cava grapes but also to red grapes such as Tempranillo, Monastrell, Merlot and Cabernet Sauvignon that they use to make still wines. They grow the wines without the use of any pesticides and handle each and every vine and grape by hand.

Visit the Winery

Visit and tours are offered Monday through Sunday, 10am– 2pm
For groups, appointments are recommended.
An outdoor tent is available for parties or events by reservation.



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Canals & Munné

SINCE 1850, THIS FAMILY OWNED WINERY HAS SET THE STANDARD FOR HIGH-QUALITY CAVAS IN SANT SADURNÍ

Canals & Munné planted their first vines in 1850 and have been making internationally acclaimed Cava ever since. They were one of the first wineries to follow the strict guidelines of the Champenois method and are committed to quality, tradition and modernity. Passed down through five generations, this commitment is stronger than ever, with only a limited number of bottles being produced each year. This winery aims to show both nobility and personality in all of their wines and their award-winning portfolio of

nine sparkling and seven still wines reflects their success. Unlike other bodegas, Canals & Munné age 90% of their Cavas for more than 30 months; many of them, however, approach four or five years before they are offered to the public. Committed to keeping their reputation of making gold medal-winning Cavas alive, Canals & Munné go the extra mile to ensure their wines are produced, one by one, with the same meticulous craftsmanship they have employed since 1915.



Quality. Tradition. Modernity.

Canals & Munné also makes a line of biodynamic wines, which are farmed separately from their non-organic wines. The difference is only in the vineyards, as they apply the same detailed-oriented winemaking commitments and techniques to their bio line as they do to their traditional Cavas.



Visit the Winery

Visits on weekends and holidays only with availability at 11, 12 and 1 pm.

Tours are 3€ per person and last approximately one hour

Reservations can be made online or over the phone.

www.winepleasures.com

Ferret Guasch

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AFTER A LIFETIME OF WORKING ALONGSIDE HIS FAMILY, JOSEP AND MARIA FERRET GUASCH DECIDED TO STRIKE OUT ON THEIR OWN.



Even though this winery was officially founded in 1997, the family's wine-making history goes back much further. Josep M. Ferret's father began making wine in the 1940's and before that his grandparents made wine in a one room cellar dating back to 1907. After a lifetime of working alongside his father, Josep M. and his wife, Maria, decided to strike out on their own and created Ferret Guasch. Since its inception they have commit-

ted themselves to developing quality, not quantity, and people have taken notice. As their winery has grown year after year, step by step, so has their customer base. They now sell their wines in England, Germany, Japan, Italy, Holland, Denmark and Belgium, as well as offer private labels for over 15 restaurants in Spain and England who want to associate their own brand with the winery's hallmark Cava.

Quality, quality, quality; *not* quantity.

Ferret Guasch does make a few still wines to round out their portfolio, but their focus is primarily on sparkling wines. They make only Reserve and Grand Reserve Cavas, so their youngest sparkling wines are aged over 15 months, and many in the cellar are between 30-40 months. This patience and commitment to producing quality wines is a huge part of what sets Ferret Guasch apart and will no doubt lead this family through many years of sparkling success.

Visit the Winery

Visit by appointment only.
Small group tours are held at the weekend.
Tours are limited during the end of the year and during vintage time (September).



www.winepleasures.com