

# Decanter

## International Cava Day: 15 award-winning wines to try

Awarded Cavas from DWWA 2025 to celebrate with.



Since the late nineteenth century Spain has been producing **traditional method** sparkling wines, and like **Champagne**, French Crémants or Italy's Alta Langa, **Franciacorta** or Trentodoc, Spanish Cava is produced with this method, remaining on its lees for a minimum of nine months with secondary fermentation in the bottle.

What's unique, however, is that Cava is often produced with a blend of indigenous white grape varieties: Macabeo, Xarel-lo and Parellada. Several international varieties, including the more common varieties for sparkling wines, **Chardonnay** and **Pinot Noir**, can also be used.

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Scroll down to see the top 15 Cava wines of  
DWWA 2025

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**U Mes U, 1 + 1 = 3 Reserva Organic Blanc de Noirs Brut Nature 2020**

Silver, 93 points

Ripe and fresh on the nose, with notes of red apple, cream, strawberry yogurt and citrus fruit. Well structured palate. **Alc** 12%

-Read the article in their [website](#)