## Decanter

# Cava D.O. – Character and quality founded in tradition

#### **Promotional feature**

The making of a traditional method sparkling wine for the future



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In spite of growing worldwide demand for bubbles, recent challenges arising from the pandemic and the cost of living crisis have put the brakes on consumers' willingness to spend on non-essential products. In search of new and imaginative ways of rising to the challenge, Cava producers believe that while it can be tough for consumers to fork out for fizz, they can continue to enjoy 'the little luxuries of life' by purchasing reasonably priced Cava. This isn't to suggest going for the cheapest option, but rather a very different proposition: to encourage value at the right price and quality. This article sets out just how the Cava D.O. is raising its game, accompanied by an overview of a recent tasting at Decanter's headquarters with some very tasty examples of what's in store for consumers.

As against its competitors, Cava has at least three huge positives. Cava is made by the traditional method of sparkling winemaking, and the second fermentation carried out in the bottle in which it is ultimately sold is a proven quality factor in sparkling wine. Secondly, Cava is for the most part made from native Spanish varieties, an influence on style that's at last seen as a virtue and valuable point of difference. Finally, the new rules on ageing and origin promulgated in 2020 are starting to bear fruit, showing that Cava means business, literally, in fighting back against rival bubble makers worldwide. Ever increasing quality, character and age worthiness were apparent at our recent tasting.



#### U MES U, Rara Avis Larus 90

Pale lemon in colour. This has fresh, bright and lemony aromas, with an appealing soft stone fruit mousse and juicy citrusy acidity. Very elegant on the attack, this

is a pleasantly balanced cava with dry finish and very good, fine persistence. Xarel-lo, Pinot Noir. Alc 12%

- Read the full article at Decanter website