

The Press Democrat

Does cava trump Champagne?



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Produced in Spain, cavas are sparkling wines that undergo a second fermentation, like Champagne does. The flavor profile of cavas includes tart apple, brioche and citrus.

Cavas are a good option for budget-savvy bubbly because you can find tasty cavas for \$20 a bottle. The reason cavas cost less is because the grapes are less expensive to grow, and the vineyard land in Spain is much less pricey than it is in Champagne, France.

Many Champagne lovers opt for cava over prosecco because cava mirrors more of Champagne's aromas and flavors, according to the online publication Wine Folly.

Cavas, especially those aged longer than the minimum requirement of nine months for traditional bottlings, offer full-bodied bubbly with notes of almond and baked apple. Many of these bottlings often break with Spanish tradition in using pinot noir and chardonnay grapes. (Typical Spanish grape varieties include Macabeo, Xarel-lo, Parellada and Subirat.)

But unfussy Champagne lovers, who like the yeasty and nutty aromas and flavors of these vintage cavas, fancy this modern take on cavas.

Here are a range of cavas to try:

1+1=3 NV Cygnus Albireo Brut Reserva Sparkling Cava, Catalonia



- Read the following article on the [website](#).