

**FORMERLY KNOWN AS...**  
**"SPANISH CHAMPAGNE"**

**The Wine:** Raventos I Blanc Blanc de Blanc, 2017, Conca del Riu Anoia, Penedes, Spain

**The Cost:** \$19

**The Shop:** [Pogo's Wine & Spirits](#)

**Tasting Notes:**

**Blend 40% Xarel-lo, 32% Parellada, 28% Macabeo**

**Aromas:** white floral notes, lemony citrus, toasty

**Palate:** pear, apple, salty almond, briny mineral

**Finish:** creamy texture, fresh, mouthwatering acidity, dry



**Region:**

Most Cava wine is produced in the Penedes region of Catalonia, just south of Barcelona in northeastern Spain. Cava takes its name from the cool, underground caves where the wine is produced. There are many areas in Spain that are allowed to call themselves "Cava" whether within the Penedes region or outside. In order to be called Cava, the producer must adhere to two important rules: the wine must be made in the traditional method, and it must age on lees in the bottle for a minimum of 9 months, 15 months for Reservas and 24 months for Gran Reservas.

**Varietal:**

Cava is produced using the same method as Champagne, the traditional method, and is far closer to Champagne in taste than many other sparkling wines for a fraction of the cost. It is made mostly from the traditional white grapes including Macabeo, Xarel-lo, and Parellada each providing a specific aroma and unique taste. Both Reserva and Gran Reserva Cavas follow the same minimum aging requirements as Champagne and produce complex and intense wines with distinctive aromas of apple skin, Mediterranean herbs, salty and briny notes, and a mineral base.

**Producer:**

This producer is both a pioneer, the first to experiment with producing wine the same way as Champagne, as well as a trailblazer for the future of sparkling wine in Spain. In 1872, Josep Raventos created the world's first Cava and was instrumental in creating the Cava as a DO. In 2012, Raventos I Blanc withdrew from the Cava DO to initiate a new, terroir-driven appellation, Conca del Riu Anoia. This stemmed from a desire to set a standard in high-quality wine production ensuring that rules such as the use of only indigenous grapes, ecological viticulture (100% Biodynamic), estate-produced and estate-bottled fruit, and a minimum of 18 months of aging requirements apply.

**Food Pairing:**

Sparkling wine loves the creamy, the buttery, the rich and fried delicacies that we all know and love. Cava lends itself to more savory bites such as tapas and sushi, plus Thai or Indian cuisines with some heat and some of your favorite Mexican food. It is also great with a simple cheese & meat plate with olives and almonds or some salty potato chips. Seriously...try it.



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