

sun-sentinel.com/features/food/sfl-wine-column-e052809sbmay28,0,6815933.story

South Florida Sun-Sentinel.com

Wine Column: Bob Hosmon on Cava

May 28, 2009

If June means planning a wedding, and if you are working on a budget, you can still serve bubbly to your guests. Just opt for a cava.

"Cava," the term for sparkling wine from Spain, is derived from the Catalan word for "cellar." And under strict Spanish laws, cava can only be produced in six wine regions most of which are in Catalonia. It must be made following the *methode champenoise*, the same procedure used to make French Champagne.

The result is a sophisticated sparkler made with the latest proven techniques, but offered at a very affordable price.

One particular favorite is the *Segura Viudas Aria Brut*, a dry bubbly that delivers a refreshing taste with hints of pears and almonds. I also like the *Juvé y Camps Brut Natural Reserva de la Familia* with its undertone of honeysuckle and clean, dry, refreshing finish.

For those who can pay a little more for their celebratory bubbly, the *Augusti Torelló Mata Brut Rosat Trepat* is a guaranteed people-pleaser. It's a sparkling rose with hints of orange peel.

Serve with: The Segura Viudas and Juvé y Camps can be served with smoked ham, smoked fish, nuts, chicken or veal. The Augusti Torelló Mata goes well with beef, ham and lamb. All three bubbly are suitable for sipping and toasting, of course.

Availability/suggested retail: Sold in wine shops and some food markets, the Segura Viudas retails for \$13, the Juvé y Camps for \$20 and the Augusti Torelló Mata for \$30 a bottle. Ask any merchant about a "case"

discount.

Fire up the grill

Whether you are cooking a hamburger or a steak, the ideal wine pairing is zinfandel (red, not blush). Consider the *2007 Seven Deadly Zins* from California Lodi wine region. Produced from old-vine grapes grown in seven different vineyards in this little-known region, this full-flavored red is very easy

to like. It has a fruit-forward structure and silky smooth finish. Priced at about \$17 a bottle, this winning zin is sold in wine and food shops.

Have a question about wine? Write to Wine, Sun Sentinel, 200 E. Las Olas Blvd., Fort Lauderdale, FL 33301-2293. Or send an e-mail with your first and last names, address and telephone number to dhartz@SunSentinel.com with "Wine Column" in the subject line. Sorry, no personal replies.

Copyright © 2009, [South Florida Sun-Sentinel](#)