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Cava an affordable wedding bubbly

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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 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 Juve 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 Torello Mata Brut Rosat Trepat is a guaranteed people-pleaser. It's a sparkling rose with hints of orange peel.

The Segura Viudas retails for \$13, the Juve y Camps for \$20 and the Augusti Torello Mata for \$30 a bottle.
