



JUNE 2008

WINE

## SPARKLY SUMMER SIPPING

THANKS TO **CAFE MADRID**, DALLAS HAS ITS FIRST **CAVA BAR**. WHAT'S A CAVA BAR, YOU ASK? It's a list of sparkling wines from Spain that do not taste like any other bubbly. Cava isn't made from standard Champagne grapes (Chardonnay, Pinot Noir, and Pinot Meunier); it is usually made from grapes (Macabeo, Parrellada, and Xarel-lo) that lend an earthier flavor



to the blend. To help you discover the wonderful world of Cava, Cafe Madrid has informational table tents that list the Cava options for tasting flights as well as a little explanation of how Cava is made. For just \$15 you can order a flight of three Cavas. To sample dry to sweet, order Segura Viudas Brut Reserva, Freixenet Brut de Noirs, and the Freixenet Spumante. Pair them with a plate of Spanish cheeses such as Manchego, Murcia Al Vino, and San Simon. Warning: sipping Cava may cause impromptu tableside flamenco dancing. 4501 Travis St. 214-528-1731.

—JULIE BLACKLIDGE