



## CHOOSING WINES JUST BECAME EASIER

Gone are the days when champagne was reserved for weddings and women. Wine snobs and bargain hounds alike are embracing bubbly for its ability to pair well with anything, even red meat. Even better is that you don't need to call it champagne anymore, since the pricey French stuff is now competing with delicious, affordable proseccos from Italy and cavas from Spain. Bonus: She'll love it.

### **Segura Viudas Brut Reserva**

Spanish sparkling wine known as cava, made from a blend of three local grapes and aged in the bottle 3 years.

**Pair with:** Snacks. "I love this with popcorn, chips and salsa, or a soft pretzel. And it's affordable enough to pop while just watching the game."