



Segura Viudas Brut Reserva

WINE ENTHUSIAST

November 2009

Brut Reserva is #8 on list of Top 100 Best Buys!

WINE & SPIRITS

November 2009

Top 100 Best Buys of the Year!

WINE & SPIRITS

August 2009

90 POINTS & BEST BUYS

MEN'S HEALTH

June 2009

"Spanish sparkling wine known as cava, made from a blend of three local grapes and aged in the bottle for three years. Pair with: snacks. I love this with popcorn, chips and salsa, or a soft pretzel. And it's affordable enough to pop just watching a game."

REAL SIMPLE

June 2009

"Summer is made for young, lively budget wines', says Joshua Wesson, cofounder of Best Cellars and the Senior Director of Wine, Beer and Spirits for A&P Supermarkets. 'On a hot day, you want a drink that's bright and vivid - not heavy or oaky, like expensive aged bottles.' here - his tastiest picks. Segura Viudas Brut Reserva - bubbleheads will rejoice at this delicate yet creamy Spanish take on champagne. Drink it with everything from corn dogs to sushi."

WINE NEWS

December/January 2008-09

88 POINTS - BEST VALUE SELECTION

"Pale straw hue with green highlights; medium bead. Very fresh aromas of pear and apple with an appealing whiff of chalky minerality. Overtly frothy in the mouth, entering with penetrating dryness and minerality; green apple and yellow plum emerge in the background..."

FOOD & WINE

November 2008

5 smart tips for holiday wine buying

"Like all cavas, this earthy, citrus-tinged sparkling wine is a blend of the regional Spanish grapes Macabeo, Parellada and Xarel-lo. Made in the same way as champagne... It's one of several good-quality cavas from Segura Viudas, which started producing sparkling wines at the end of the 19th century."

WINE & SPIRITS
89 POINTS
TOP 100 VALUES OF THE YEAR!

June 2008

NBC'S TODAY SHOW

February 22, 2008

Filmed from Miami Beach during the South Beach Food & Wine Festival

“Awesome wine!” – Joshua Wesson

GOOD HOUSEKEEPING

January 2008

BUDGET BUBBLIES

“Our top choice, this reserve bubbly is full-bodied and rich-tasting, yet still crisp and clean. Like all Spanish cavas, it’s aged in the bottle for maximum flavor.”

WINE & SPIRITS

Winter 2007

BUYING GUIDE

100 BEST BUYS of 2007

WINE & SPIRITS

August 2007

BEST BUYS

89 “Tightly built around its effervescence, this has a sweet, lemon-scented finish to balance the saline acidity. For poached prawns or roast scallops.”

THE WALL STREET JOURNAL

December 1, 2007

CHAMPAGNE SUGGESTIONS - WHAT CHAMPAGNE SHOULD I SERVE THIS SEASON?

By Dorothy J. Gaiter & John Brecher

“Under \$10. Cava from Spain. We especially like...Freixenet Cordon Negro Brut, Segura Viudas Brut Reserva...”

FOOD & WINE

January 2007

5 PERFECT HOLIDAY SPARKLING WINES

Light-bodied with excellent acidity, this Spanish sparkling wine (a.k.a. cava) is a great deal.

WINE ENTHUSIAST

December 15, 2006

88 “Slightly sweet on the nose, the aromas of baked fruit, cream soda and vanilla are welcoming. Interestingly, the wine is a bit more tart and refined on the palate, where zesty but full apple and pear flavors run the show. Not lean but definitely streamlined and acidic. More of a food wine than a stand-alone sipper.”

THE WALL STREET JOURNAL

July 15, 2005

THE DOW JONES CAVA INDEX

Good/Very Good : “Serve this one at a party. It’s clean, fruity and refreshing, with a nice underpinning of minerals. Very easy to drink.”

WINE ENTHUSIAST

December 15, 2004

87 “Aromas of stone fruits, lemon-lime and ripe citrus are crisp and welcoming. The palate follows the nose, offering lemon, lime and orange. Zesty yet easygoing; the quintessential cava quaff. Good for parties and receptions because it tastes right yet costs only 10 bills. **Best Buy.**”

WINE & SPIRITS

June 2004

“...Brut Reserva is the best Cava we tasted last year, regardless of price, a graceful, complex bubbly with dry apple flavors wrapped in smoke, spice and minerals...”

WINE & SPIRITS

August 2003

EXCEPTIONAL VALUE

92 “Unexpectedly complex, this first hints at smoke, cocoa and dry spices, and that layering rolls into the taste as well. Forward, ripe apple fruitiness rises above a dry hint of apple skin, wrapping up in a citrus and mineral grip. Stylistically it’s graceful and austere, perfect for simple grilled shellfish of any kind.”

WINE ENTHUSIAST

December 2003

Best of 2003 Edition

86 “Spiced apple and white chocolate notes at first, turning leaner and developing green apple and citrus flavors. The bead is a bit aggressive and coarse, but the finish is tart and mouthwatering. **Best Buy.**”