



Segura Viudas Reserva Heredad

INSTYLE

Fall 2009

Reserva Heredad is recommended by Kevin Zraly in Instyle Weddings

WINE NEWS

December/January 2008-09

88 POINTS

"Very light white-gold hue; medium bead. Delicate aromas of white flowers and green apple give way to diffused flavors of golden apple and chalky minerality. Light bodied with good structure."

COSMOPOLITAN

July 2008

"You get great zingy flavor (and the same air of luxury) from a spanish cava sparkling wine that's well under the cost of the "real thing"."

EPICURIOUS.COM

"Top 5 Wedding Sparklers"

THEKNOT.COM

"Reception Ideas: Affordable Champagne Alternatives"

THE WINE NEWS

December/ January 2007-2008

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WINE & SPIRITS

August 2007

91 "Segura Viudas' top cuvée shows impressive restraint, a wine balanced between freshness that brings a crisp Asian pear to mind and more mature waxiness from well-aged macabeo. The depth of fruit flavor underlines a clean, refreshing feel, delicious with a raw seafood platter."

WINE ENTHUSIAST

December 15, 2004

90 "The king of the Segura Viudas line comes out the gate a bit heavy, with mineral, slate and iodine aromas along with citrus rind and yeast. But it gets better with air, as bready, richer characteristics appear. Only modestly tangy on the finish, with far more complexity than the average cava delivers. *Editor's Choice.*"

WINE & SPIRITS

August 2004

90 “Whiff this and you might think you’d walked into a brioche bakery. The flavors suggest green apple moving toward ripe mango, and are marked by an intriguing clay-like undertone. A good choice for scallops sautéed with lemongrass.”

WINE ENTHUSIAST

June 2006

89 “Regal in presentation, with its faux-metal label and broad-based bottle. And in every edition it’s one of Spain’s more elegant, serious cavas. Look for slightly toasted, charcoal-based aromas backed by ripe apple and sweet citrus flavors. Very good feel and length. One of Spain’s truly consistent high-end bubbliies.”

EVERYDAY WITH RACHAEL RAY

February 2008

Bottle of the Sexes

Pick out a Valentine win that’s just right for your better half.

THE HIGH ROLLER

“Your man will love pouring bubbly from this regal-looking vessel, hand-blown glass set in a pewter base. The lemon-and-apple scented cava is so tasty, he’ll never know you paid a fraction of the price of his usual champagne.”

INTERNATIONAL WINE CELLAR

September/October 2006

87 “Bright yellow. Bright citrus, pear and stony aromas with exotic accents of mint, candied ginger and marzipan. Rich and broad, showing ripe pear, peach and apricot pit flavors and taking on a richer, more honeyed tone on the back. Finishes with good weight and precision.”

ROBERTPARKER.COM

February 2007

THE INDEPENDENT CONSUMER'S GUIDE TO FINE WINES

87 “The expensive Reserva Heredad is hand-riddled and hand-disgorged. Light gold-colored, it offers wheat-thin aromas and lemon-lime flavors with excellent concentration. The finish is crisp and clean.” – Jay Miller

THE WINE NEWS

December/January 2004-05

87 “Pale gold hue. Classic Cava scents of macerated apple, white flowers and a toasty nuance. Lemony fresh acidity heightens flavors of pear and mixed nuts. Dry, biscuity close.”

USA TODAY

December 6, 2002

Let the affordable spirits move you this season
Segura Viudas Reserva Heredad - \$11-\$20

NEW YORK TIMES

June 25, 2003

They're Not Champagne, but They Sparkle by Frank Priol

“Light and fresh with good fruit and a good finish... De Rosa liked its yeasty quality and good acidity. Banks found simple aromas but enjoyed its long finish. Prial called it a professional job.”

SAN FRANCISCO EXAMINER

December 14, 2006

The Examiner Tasting Panel: Sparkling wines that won't break the bank

Best of Tasting:

This wine won raves for its balance and abundant flavors. It was John Wabeck's favorite wine all day.

Tasting notes: “Chardonnay character comes through, a great food sparkling”; “pretty nose [of] rose petals”; “nutty, creamy, crème brulee”; “could be a vintage Champagne.”

WINE ENTHUSIAST

Best of 2002 Edition

86 “The astonishing package – half candleholder, half medieval torture chamber – suggests a powerful, extravagant wine. The actual flavors are a bit restrained, with tart apple and grapefruit out front, and a dry, yeasty finish.”

WINE & SPIRITS

August 2002

85 “Lightly toasty aromas yield to a controlled lemon-lime fruit. This is broadly foamy, with lemon-lime flavors modified by hints of pear and citrus rind, and it ends with a light jolt of sweetness...”

SAN FRANCISCO CHRONICLE

December 15, 2005

Buy affordable bubbly for a friend, or quaff it yourself – Leslie Sbrocco

“If you're stocking up for a gathering of friends and family this holiday season, buy another Spanish star, NV Segura Viudas Reserva Cava Brut (\$10). Part of the portfolio of wines owned by the Ferrer family of Barcelona (including the well-known Freixenet and Sonoma-based Gloria Ferrer brands), Segura Viudas is a historic property located in Spain's cava country. This fruit-driven sparkler made with Macabeo, Parellada and Xarel-lo showcases an underlying earthy note that adds complexity.”

CHICAGO SUN-TIMES

June 2002

“Other Father's Day wine selections include Segura Viudas Reserva Heredad, an affordable, crisp, bubbly vintage (\$20 for a 750- ml bottle; \$40 for a 1.5-liter magnum). It comes in a jewel-toned green glass bottle resting on a pewter base; a metal crest is inscribed with the emblem of the Segura Viudas family.”

BON APPETIT

December 2003

The Top Ten: Sparkling Wines

“A rich, fleshy cava from one of Spain’s premier sparkling-wine houses.”

WINE ENTHUSIAST

Best of 2003 Edition

84 “Citrusy, but showing hints of riper fruit, then moving toward pineapple. This is simple but decent bubbly, finishing tart and dry.”

GRACE WOMAN

March/April 2003

The Bride Guide

“Sparkling wine in Spain is called Cava, and Segura Viudas stands up to many higher priced French Champagnes. Its refined taste and elegant bottle are perfect to adorn the table of the bride, groom and wedding party.”

WOMEN ON WINE – LIFE OF REILEY

December 12, 2002

“A full-flavored Spanish drink...it delivers an intense fruit flavors and a clean, acid finish.”

SANTÉ

January 2003

2003 Annual Buying Guide

“General Characteristics: medium bodied, structured, toasty, crisp. Aromas: apricot, peach, lemon butterscotch, banana. Flavors: applesauce, pear, mineral notes, buttery. Pairing: white bean salad.”