

'Tis the Season

The bubbly is upon us. For those who love sparkling wines, this is a great time of year. For those who don't or are just generally meh, the holidays ahead will prove to be a potentially dangerous territory rife with a mine field of lesser bubbly just waiting to hurt your body and soul.

Of course, the most well-known of sparkling wines is Champagne and while the quality of it can run all over the place (and honestly only gets interesting after the 30€ level) it's generally a safe bet. There is no reason to go French though as we have a more than ample supply of our own sparkling here called, Cava.

Maybe you've been burned by a cheap Cava at some point that had you reaching for the floor after a wedding. Despite not being a true devotee, I can attest there are many out there are good, deep, and of varying styles to keep you interested through the myriad of toasts you have ahead of you. I've included three very different bottles in this column to keep things interesting, but have reviewed an even larger range on my wine website, wineonsix.com for those looking to delve in even more.

Castell de Perelada Cuvée Rosé 2009

An unusual Rosé of 100% Trepát grapes. It has dried figs and apricot to the nose as well as a touch of earthiness. Larger in the mouth than typical Cava, it has wonderful acidity and additional dried fruit notes with a finish that goes on forever. 10€

Juvé y Camps Reserva de la Familia 2010

A complex nose with touches of the barrel aging but very even overall. A little bread and red fruits emerge as it decants. Even in the mouth, it holds a good, fresh acidity that carries through the finish. 14.50€

Caves Mestres Visol 2007

A traditional blend of Macabeu, Xarel·lo, and Parellada it shows lemon peel and a light, spicy perfume in the nose. The body is light, of medium acidity, and fresh in the mouth with a short finish at the end of an elegant and very refined bottle. 20€