

## **The Bubbly Season**

For those who love sparkling wines, this is a great time of year. For those who don't, the holidays ahead will prove to be a potentially dangerous mine field of lesser bubbly just waiting to hurt your body and soul. There is no reason to think you need to reach for the Champagne shelf as we have a more than ample supply of our own sparkling here in the form of Cava.

Maybe you've been burned by a cheap, discount Cava at some point that had you reaching for the floor after a wedding. It's true, there are a lot of bad Cavas out there but after countless tastings in recent years, I can attest there are many that are excellent and of varying styles to keep you interested through the myriad of toasts and celebrations you have ahead of you.

### **Juvé y Camps Reserva de la Familia 2011**

Aromatic touches of the barrel aging but very balanced overall. Brioche and red fruits emerge as it decants. Full in the mouth, it holds a good, fresh acidity that carries through the finish and year after year is one of the best values to be found. 15€

### **Recaredo Terrers 2008**

One of my favorite Cava producers who work completely organically. Fresh, floral aromas along with chalky minerality, and a light perfume that gives way to an elegant mouth feel with excellent acidity enhanced by the fine bubbles. 17€

### **Alta Alella Opus Evolutium 2010**

What would be termed a Blanc de Blancs due to its being 100% Chardonnay, this unique and elegant bottle holds light lime peel, fresh cream, and white blossoms to the nose as well as mineral notes and the mostly delicate tinge of brininess. 25€