# The best cavas for the Euros final



Cava, Spain's illustrious sparkling wine, has emerged as a seasonal favorite, with its distinct flavors and affordability drawing increased attention. Jake Food hears that sales of Cava hit record highs during Christmas 2023, with 252 million bottles sold domestically, according to the D.O. Cava Regulatory Council. The UK saw a 5.38% growth, totaling 16.8 million bottles.

Originating from Catalonia, Cava is created using the Traditional Method, akin to Champagne, involving specific fermentation steps within the bottle. This process includes a blend of grapes such as Xarel-lo, Macabeo, and Parellada, occasionally incorporating varieties like Pinot Noir and Chardonnay. It is typically more affordable than its Italian and French counterparts.

And now for the expert-chosen best of the best of Spanish bubbles ready to go in the fridge for Sunday...

* Freixenet Cordon Negro - Well-known for its matt black bottle and crisp flavors of apple, ripe pear, and citrus.
* Roger Goulart Gran Reserva Cava Josep Valls 2019 - Balanced and elegant with notes of green apple and citrus.
* Cune Cava Brut Penedés - Crisp and elegant with ripe apple, honey, and toasted bread flavors.
* Vilarnau ‘Gaudi’ Organic Rosé Cava Brut Reserva - Fresh and juicy, with red-berry flavors and delicate floral aromas.
* M&S Prestige Cava Brut - Vibrant with flavors of lime, green apple, and peach.
* Cordorníu Ars Collecta Blanc de Blancs Reserve - Features peach and nectarine aromas with a creamy mousse.
* Co-op Cava Brut - A blend of Macabeo grapes with apple, pear, and peach flavors.
* Campo Viejo Cava Gran Brut Reserva - Complex and fruity, perfect for pairing with charcuterie and cheese.
* Tresor Cuvée Gran Reserva - Made for haute cuisine, featuring deep flavors from Chardonnay aged in oak barrels.
* Perelada Brut Reserva Cava Blue Festival - Zesty and structured, ideal with tapas.
* Asda Extra Special Mas Miralda Brut Rosé Cava - Bursting with red-berry flavors, best enjoyed with fresh seafood.
* Segura Viudas Premium Cava Brut Vintage - A fresh and complex blend with tropical fruit and citrus notes.
* Pago de Tharsys Brut Nature Cava - Light and fresh, featuring citrus, apple, pear, and apricot notes.
* Sainsbury’s Taste the Difference Cava Brut - Floral and citrusy, with a buttery finish, providing excellent value.

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