

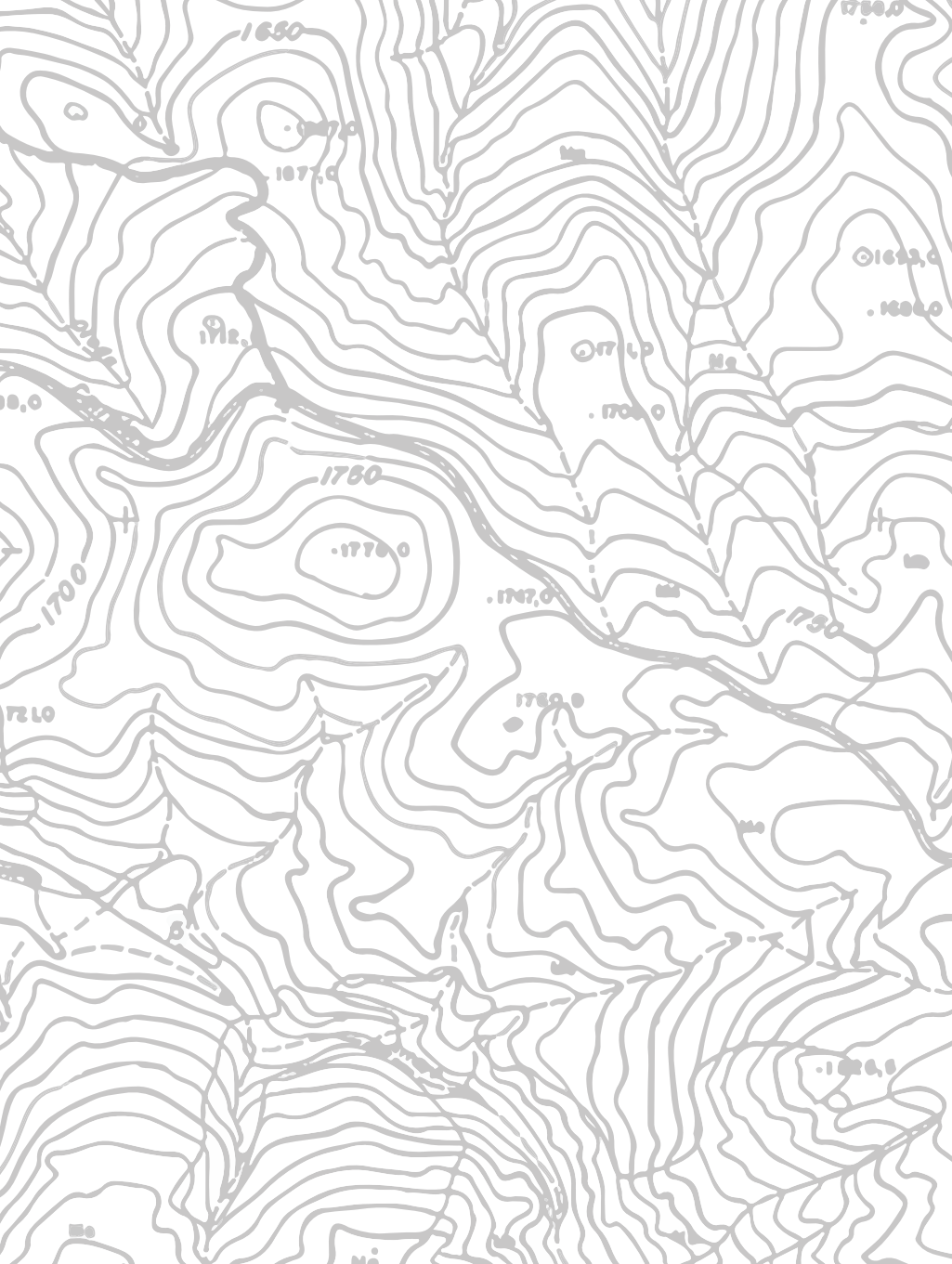
# EAT & DRINK SPAIN

Top Cava shows its origins:  
the new zonification rules  
Webinar, 17 May, 2021

Spain spreads passion  
to your food

#SpainFoodNation





**Top Cava shows its origins:  
the new zonification rules**

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**Webinar presented by  
Pedro Ballesteros Torres MW,**  
Monday 17 May, 2021  
5 to 6 P.M.

Hosted by:

**ICEX - WEIN AUS SPANIEN**  
**Spanische Wirtschafts- und Handelsabteilung**

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**ALTA ALELLA BRUANT**

Cava de Guarda Superior Reserva.  
Brut Nature

**AVINYÓ SELECCIÓ LA TICOTA 2012**

Cava de Guarda Superior  
Gran Reserva. Brut Nature

**JUVÉ & CAMPS LA CAPELLA**

Cava de Guarda Superior de  
Paraje Calificado. Brut Nature

**NEW REGULATIONS****MAP OF SPAIN**

**Pedro Ballesteros Torres MW** has studied around the world, including at the renowned wine regions of Jerez, Burgundy, Napa Valley and Bordeaux. He holds an Agronomical Engineer degree and a Master in viticulture and oenology among his qualifications and is amongst others working as columnist at several (wine) magazines in Spain, Belgium, the UK and Italy. Pedro Ballesteros Torres has the chair in major International Wine Competitions, including Decanter's WWA, Vinity's 5Stars, Concours Mondial de Bruxelles and others. He is active in the fields of Promotion and Education, and sits in several Institutional Boards, e.g. as National Expert at OIV and as Member of Gran Orden de Caballeros del Vino. He is commended to the Spanish Order of Agricultural Merit and acts as Italian Wine Ambassador, VDP Ambassador and as part of Prud'homme Jurade St Emilion.

Did you know that Spain not only has the largest winegrowing area in the world, with around one million hectares? Spain is also one of the most dynamic wine countries in Europe today and the world's largest producer of organically grown wines. As diverse as the terroirs of the more than 80 protected designations of origin (PDO) are the wines that come from them.



**There is much to learn about wine from Spain!**

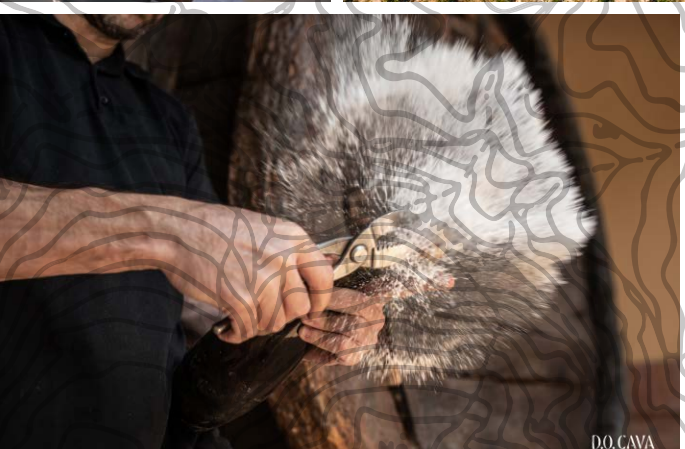


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The origins of Cava lie in the winemaking area of Penedés, especially in the town of Sant Sadurní d'Anoia and its surroundings, which has earned the title of Cava capital. However, for historical reasons, Cava can also be made in certain other towns and regions. There are four main areas of the D.O. (Designation of Origin) Cava to highlight.

### Zones, sub-zones and new categories for Cava

2021 is full of new challenges, important steps to continue evolving D.O. Cava's strategy of value and excellence. This will be a key year, with the activation of the ambitious segmentation and zoning project.

The new regulations, approved by the Regulatory Council plenary on 2020, pending final approval by the Ministry of Agriculture, Fishing and Food, aim to enhance the value of Cava's origin and territory, as well as offering consumers maximum quality guarantees, thereby demonstrating anew the assurance of superiority and excellence pledged by D.O. Cava.

This way, the provenance of the product can be precisely pinpointed, thereby enriching the experience of each glass of Cava: you can taste the notes added by the soil and the richness of the local microclimate where the wine was made.

The D.O. Cava has a continuous commitment to quality and differentiation: henceforth Cava de Guarda Superior must comply with even more demanding regulations. They must be of 100 % organic origin, and from vineyards over 10 years old; and those in the Reserva category, with a minimum of 18 months aging in the bottle. Furthermore, a distinctive new seal of „integral producer“ identifies, and gives added value to, those wineries that carry out the entire winemaking process on the the same estate.

For more information please visit: [www.cava.wine/en/](http://www.cava.wine/en/)

Contact: [consejo@cava.wine](mailto:consejo@cava.wine)

# D.O. CAVA





## ALTA ALELLA BRUANT

### Cava de Guarda Superior Reserva

Vintage:	2017
Dosage:	Brut Nature
Fermentation:	First spontaneous fermentation at low temperature and second fermentation in bottle using the traditional method (natural sugar of the must).
Grape variety:	Pansa Blanca (Xarel-lo)
Ageing:	Between 15 and 24 months
Alcohol by volume:	12 % vol
Price (ex-cellar):	€€€€ (Average price 23 €)
Importer:	Vinaturel Christian Pesch <a href="mailto:cpesch@vinaturel.de">cpesch@vinaturel.de</a> Tel +49 8151 9084-40
Winery contact:	Alta Alella ( <a href="http://www.altaalella.wine">www.altaalella.wine</a> ) Laura Bret <a href="mailto:laura@altaalella.wine">laura@altaalella.wine</a> Tel + 34 628 624 182



## AVINYÓ SELECCIÓ LA TICOTA 2012

### Cava de Guarda Superior Gran Reserva

Vintage:	2012
Dosage:	Brut Nature
Fermentation:	First fermentation in stainless steel tanks at a controlled temperature between 14 and 16°. Bottled in conjunction with selected yeasts following the traditional method and sugar for second fermentation in the bottle.
Grape variety:	Xarel-lo
Ageing:	About 96 months
Alcohol by volume:	12 % vol
Price (ex-cellar):	€€€€ (Average price 20 €)
Importer:	Actively looking for an importer in Germany.
Winery contact:	Avinyó ( <a href="http://www.avinyo.com">www.avinyo.com</a> ) Xavier Esteve <a href="mailto:export@avinyo.com">export@avinyo.com</a> Tel + 34 938 970 055



## JUVÉ & CAMPS LA CAPELLA

### Cava de Guarda Superior de Paraje Calificado

Vintage:	2010
Dosage:	Brut Nature
Fermentation:	A very limited production Cava from La Capella single estate, 7 Ha of old vines located in the highest part of Espiells (200m above sea level). A unique vineyard, with stark landscape and a shallow soil bed.
Grape variety:	Xarel-lo
Ageing:	About 108 months
Alcohol by volume:	12 % vol
Price (ex-cellar):	€€€€ (Average price 108 €)
Importer:	Smart-Wines GmbH Brückenstrasse 21 D-50667 Köln <a href="http://www.smart-wines.de">www.smart-wines.de</a>
Winery contact:	Juvé & Camps ( <a href="http://www.juveycamps.com">www.juveycamps.com</a> ) Víctor Bernabé <a href="mailto:victor.bernabe@juveycamps.com">victor.bernabe@juveycamps.com</a> Tel + 34 938 911 000



# NEW REGULATIONS

Cava de Guarda and Cava de Guarda Superior  
Integral Producer's Stamp  
Territories of origin  
Quality stamps

A WORLD RICH IN NUANCES, COMPLEXITIES, ORIGINS, TERROIRS, AND VARIETIES.  
SUPERB SUSTAINABLY-PRODUCED BOTTLE-AGED SPARKLING WINES

## D.O. CAVA



9

18

30

36

### CAVA TERMINOLOGY DEPENDING ON THE MINIMUM NUMBER OF MONTHS OF BOTTLE-AGING

#### CAVA DE GUARDA

The youngest Cava: fruity, aromatic, aged in the bottle for at least 9 months

#### RESERVA

#### CAVA DE GUARDA SUPERIOR

Cavas with obligatory aging periods, rich in nuances, aged in the bottle for at least 18 months and with strict quality requirements

#### GRAN RESERVA

#### DE PARAJE CALIFICADO

### QUALITY REQUIREMENTS



#### Minimum aging

Aged in the bottle for 9 months using the traditional method



#### Long aging

Exclusive production of Reserva and Gran Reserva Cavas



#### Minimum age

Vineyard be at least 10 years old



#### Sustainability

100% organic vineyard



#### Limited production

Maximum 10,000 kilos of grapes per hectare



#### Vintage

Reference to year of harvest



#### Traceability



#### Traceability

Guarantee from grape harvest to bottling

## Guarda and Guarda Superior THE IMPORTANCE OF TIME

In order to be considered as **de Guarda**, a Cava must have the appropriate qualities that allow it to **age correctly and improve in the bottle, following the traditional method**. After this aging process, the wine is in its optimum state, as the nuances and aromas have further developed during the bottle-aging.

The characteristics that define a Cava de Guarda include acidity, pH, alcohol content, and also the type of grape used. Despite being a young wine, this Cava has its own qualities that will evolve over time, becoming richer due to the increased range of aromas.

WHAT INFORMATION



CAN YOU FIND ON A LABEL?

#### CURRENT Obligatory



#### NEW Optional



- Mention of CAVA
- Commercial brand
- Aging: Reserva, Gran Reserva, etc.
- Sugar content: Brut, Brut Nature, etc.
- Nominal volume: cl
- Alcoholic strength: % vol.
- Producer
- Municipality and country of production

- Region of origin (zone and sub-zone)
- Integral Producer's Stamp
- Depending on aging, either Cava de Guarda or Cava de Guarda Superior

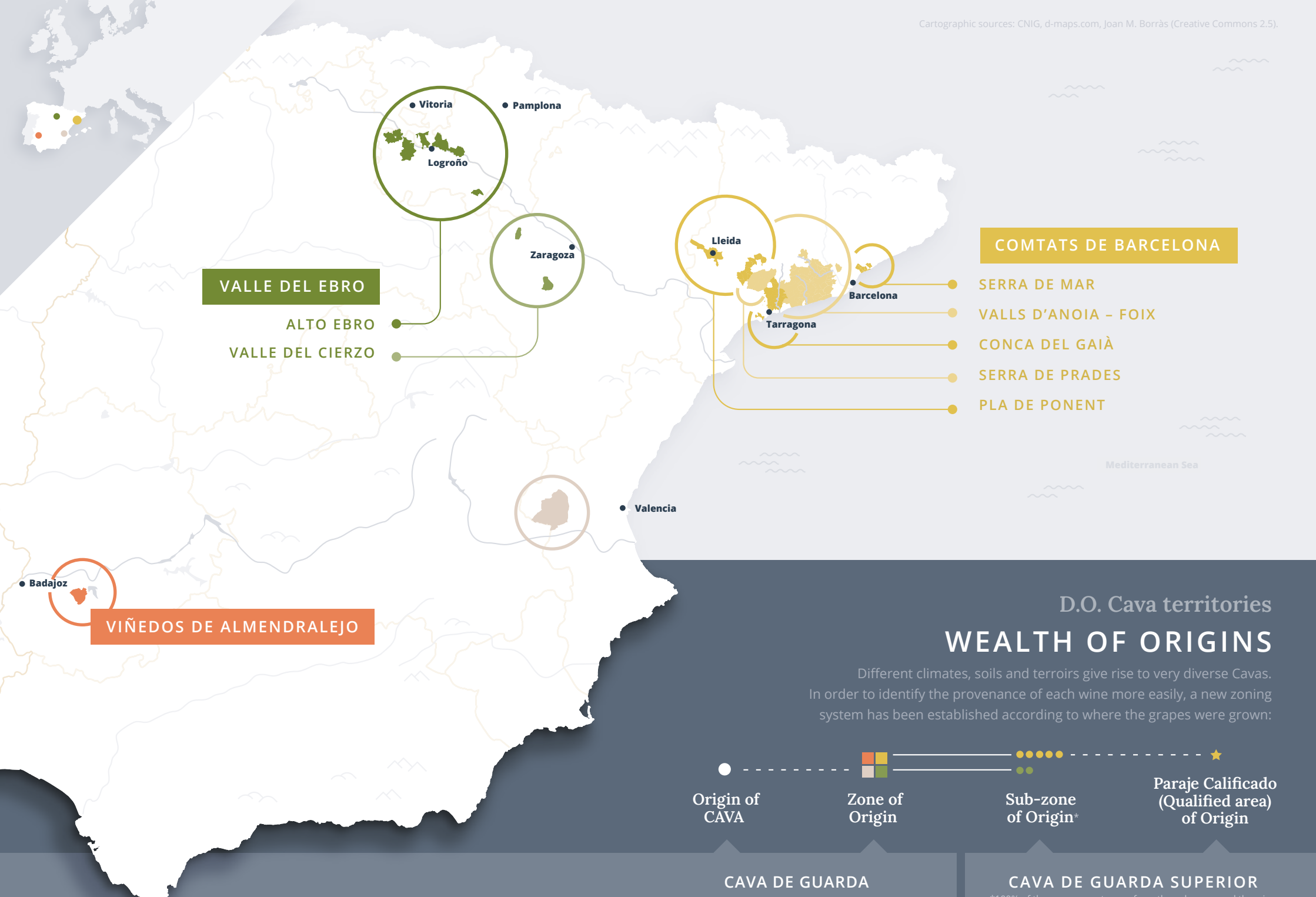
## Distinctive new stamp 100% INTEGRAL PRODUCER

The introduction of the "Elaborador integral" (Integral producer) stamp identifies the wineries of the D.O. Cava that carry out the entire production process themselves, from growing the grapes to bottling the wine.

**100% produced on its own estate.**







## D.O. Cava territories WEALTH OF ORIGINS

Different climates, soils and terroirs give rise to very diverse Cavas. In order to identify the provenance of each wine more easily, a new zoning system has been established according to where the grapes were grown:



CAVA DE GUARDA  
CAVA DE GUARDA SUPERIOR

CAVA DE GUARDA SUPERIOR  
\*100% of the grapes must come from the sub-zone, and the wine must be produced by a winery located in the same sub-zone.



## Zone

# COMTATS DE BARCELONA

The capital of Cava is where more than 95% of production is concentrated, with a great diversity of unique Mediterranean-influenced wines.

The valleys and depressions of the former County of Barcelona share the territory and typical characteristics of the Mediterranean climate. These vineyards enjoy optimum conditions for good grape ripening and allow different varieties to be grown at different altitudes. Since the first Cava was produced here in 1872, the region has succeeded in finding numerous forms of expression, thanks to its considerable diversity. For this reason, it is divided into five sub-zones with unique soil and microclimate conditions.

**+** INFORMATION AND MUNICIPALITIES



### Location



Valleys of the rivers Anoia and Foix, between the Massís del Garraf and the Catalan Serralada Prelitoral.

### Climate



Temperate Mediterranean climate, protected from northerly winds by the Montserrat massif. Mild winters and not too dry summers.

### Altitude



100 - 750 m

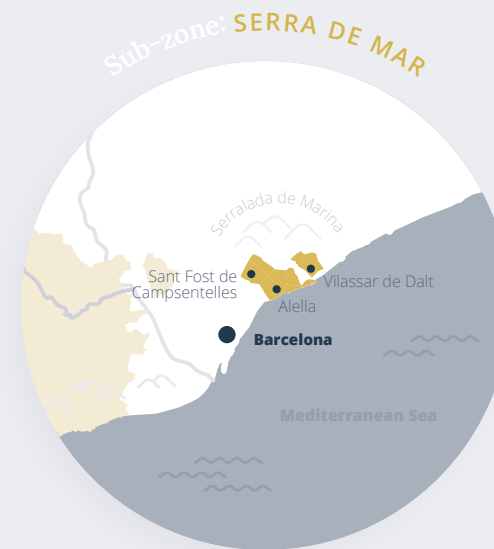
### Predominant varieties



Xarel-lo (coastline)  
Macabeo (valley)  
Parellada (high areas)

## Rolling hills between Montserrat and the Mediterranean

The valley opens up to the sea, with gentle hills eroded by the rivers Anoia and Foix. This area has been home to a great diversity of vineyards for over 2,000 years.



Serralada de Marina. On the coast, 15 km north of Barcelona.



Mediterranean climate, protected from cold winds by the Serralada de Marina. Mild temperatures due to the thermal influence of the sea.



90 m



*Pansa Blanca* (Xarel-lo)  
Chardonnay  
Red Grenache

## Kissed by sand and sea for more than a century

Sandy and permeable with intense drainage, the granite soil (*sauló*) of these mountains overlooking the sea provides high levels of acidity for the *Pansa Blanca* (Xarel-lo) grape, ideal for Cavas with longer aging.



## Zone

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**+** INFORMATION AND MUNICIPALITIES



Sub-zone: CONCA DEL GAIÀ

- Location** Basin of the river Gaià, in the regions of Tarragonès and Alt Camp.
- Climate** Mediterranean climate, with mild winters and hot summers tempered by the sea breeze.
- Altitude** 100 - 400 m
- Predominant varieties** Xarel·lo  
Macabeo  
Parellada

### The plains of Roman Hispania

The Romans considered this open plain as an ideal place for their vineyards. The breeze from the Mediterranean Sea rises gently to the coastal mountain range, tempering the climate.



Sub-zone: SERRA DE PRADES

- Location** North of the Muntanyes de Prades, a pre-coastal mountain range between Tarragona and Lleida.
- Climate** Transitional Mediterranean climate with continental influence. High thermal contrast between day and night.
- Altitude** 350 - 600 m
- Predominant varieties** Trepat  
Macabeo  
Parellada

### A unique microclimate for a very particular variety

Moulded by the erosion of the river Francolí and its tributaries, this basin of the Muntanyes de Prades generates the ideal climate for the cultivation of the Trepat grape. This local variety produces fruity wines with notes that are characteristic of cold areas.





## Zone

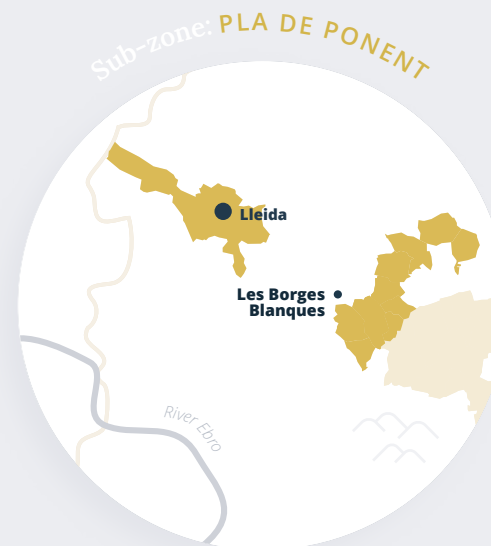
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INFORMATION AND MUNICIPALITIES



### Location



Terres de Ponent.  
Regions of Lleida.

### Climate



Continental Mediterranean climate with high thermal contrast between day and night. Scarce rainfall, which mainly occurs in spring. Winters with frost and fog.

### Altitude



200 - 400 m

### Predominant varieties



Chardonnay  
Pinot Noir  
Xarel-lo

## A climate of contrasts with gentle undulations

The plains of Terres de Ponent are characterised by well-drained soils with scant fertility. The interior climate is well-suited to the cultivation of Chardonnay, Pinot Noir and Xarel-lo.



## Zone VALLE DEL EBRO

The most northerly area of the D.O. Cava is located near to, and under the influence of, the river Ebro, one of the most important waterways in the Spanish peninsula.

The climate of this inland area is temperate with a continental influence: the winters are quite cold, while the summers are hot and dry.

The area is divided into two sub-zones, taking into account its location and unique microclimatic conditions: Alto Ebro and Valle del Cierzo.



INFORMATION AND MUNICIPALITIES

### Sub-zone: ALTO EBRO



#### Location



Western sector of the Ebro valley.

#### Climate



Ideal confluence of Atlantic and the Mediterranean climates. Mild climate with moderate rainfall.

#### Altitude



600 m

#### Predominant varieties



Macabeo  
Red Grenache  
Chardonnay

### Framed by mountain ranges, traversed by the river Ebro

The mountain systems to the north and south form a barrier which reduces cloud cover and rainfall.

### Sub-zone: VALLE DEL CIERZO



Central area of the river Ebro.



Continental climate, with cold winters and hot summers. High thermal contrast between day and night.



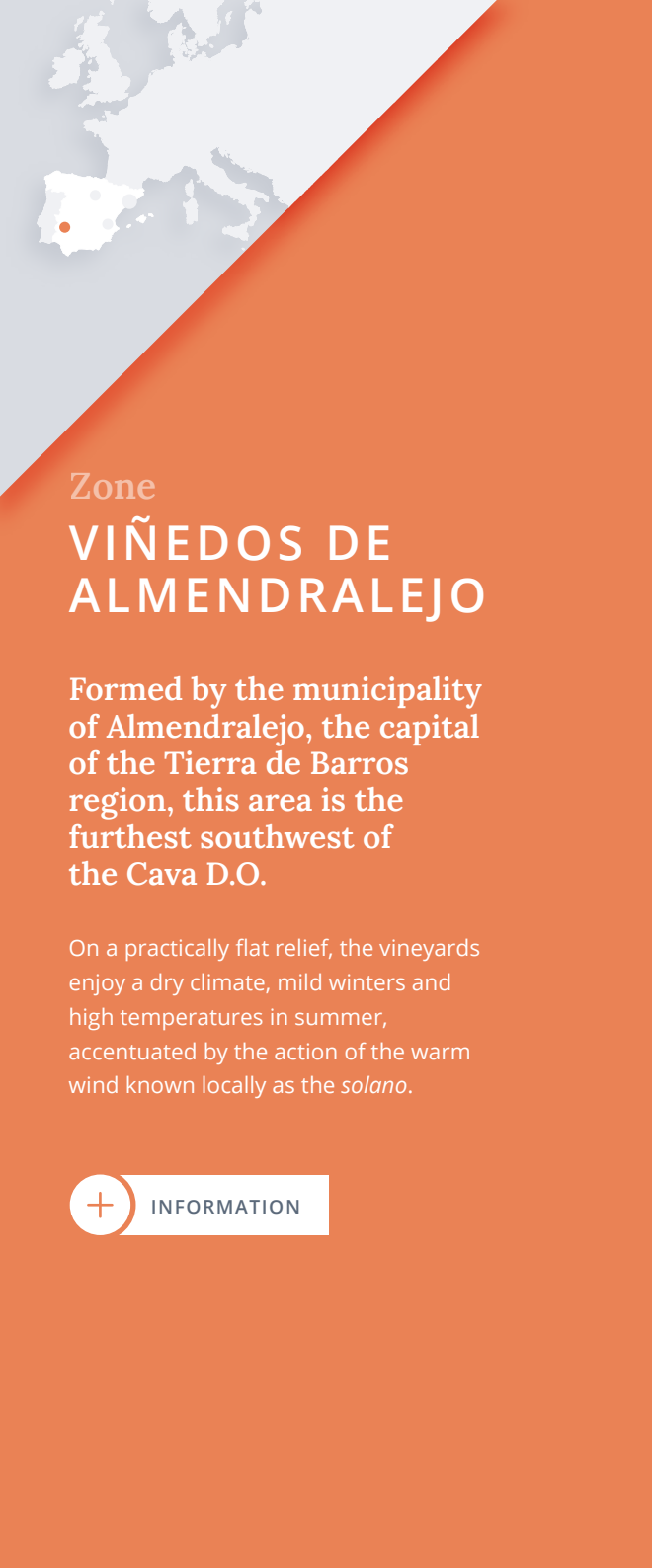
600 m



Macabeo  
Red Grenache

### Whipped by the *cierzo*, the characteristic wind of the area

In the interior of the peninsula, near the Aragonese capital, this sub-zone's arid climate is influenced by the strong, dry, cold *cierzo* wind.



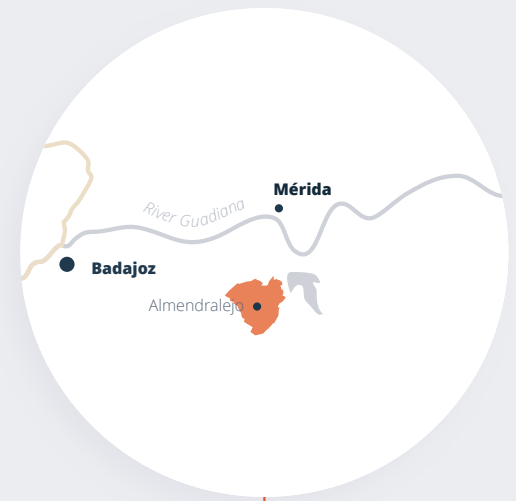
Zone





# VIÑEDOS DE ALMENDRALEJO

Formed by the municipality of Almendralejo, the capital of the Tierra de Barros region, this area is the furthest southwest of the Cava D.O.

On a practically flat relief, the vineyards enjoy a dry climate, mild winters and high temperatures in summer, accentuated by the action of the warm wind known locally as the *solano*.

**+** INFORMATION



- Location**  Municipality of Almendralejo, region of Tierra de Barros, province of Badajoz.
- Climate**  Dry climate, with winters and very hot summers.
- Altitude**  200 - 450 m
- Predominant varieties**  Macabeo  
Parellada  
Subirat Parent (Alarije)

### Solano wind over fields and plains

Low rainfall and warm winds lend a characteristic flavour to the Cava from the Almendralejo vineyards.





Zone

## LEVANTE ZONE

(NAME TO BE CONFIRMED)

Between the Mediterranean Sea and the Castilian plateau, the municipality of Requena and its particular inland climate mark the character of the Cavas produced in this area of the Denomination of Origin.

This zone is characterised by a dry climate, with a continental tendency, mainly due to the high altitude and the considerable distance from the sea.



INFORMATION



**Location**



Municipality of Requena, interior of Valencia province.

**Climate**



Dry meso-mediterranean climate with a tendency towards continental. Long, cold winters, and significant thermal contrast between day and night.

**Altitude**



600 - 900 m

**Predominant varieties**



Macabeo  
Red Grenache  
Chardonnay

### High-altitude transitional plateau

Seventy kilometres from the sea, bordered by the sweep of the river Cabirel and the Iberian sierras of the Molón, this plateau and its vineyards experience long, cold winters.



## New quality stamps

# EVEN EASIER TO IDENTIFY THE CATEGORY OF YOUR CAVA

The identification of each category of Cava will soon be easier, thanks to a new colour-coding system.

In addition, each quality stamp will identify important information about the wine, such as the length of aging, the Guarda category, and the provenance of the wine, identifying the zone and sub-zone.

Thanks to this new terminology, which will have a transitional period of implementation, choosing the appropriate Cava to suit to each person's preferences will be even more effortless.

All D.O. Cava brands must carry the quality stamp on their bottles, in order to ensure that they comply with the established regulations and meet the high standards of the Denomination of Origin.

## STAMP INFORMATION

### Origin

Name of the zone and sub-zone where the Cava was produced, always under the D.O.

### Product category

According to the minimum time of aging in the bottle:

- Category
- Type of Guarda
- Number of months

### Nominal volume

In cl.

### Quality assurance code

Each bottle is identified with a unique code issued by the Cava Regulatory Council.



\*Cavas de Guarda Superior can indicate sub-zone of origin.

## COLOUR OF THE STAMP

Depending on the minimum months of aging and the Cava terminology, the stamp has a specific colour



9

18

30

36

In months

#alimentosdespaña



WINES WITH PROTECTED DESIGNATION OF ORIGIN (PDO)

**DENOMINACIONES DE ORIGEN (D.O.)**

- F1. ABONA. Canarias
- B7. ALELLA. Cataluña
- D6. ALICANTE. Comunitat Valenciana
- D5. ALMANSA. Castilla-La Mancha
- A5. ARABAKO TXAKOLINA/TXAKOLI DE ALAVA/CHACOLI DE ALAVA. País Vasco
- F1. CHACOLI DE BIZKAIA. País Vasco
- D5. ES. BULLAS. Murcia
- B5. CALATAYUD. Aragón
- D5. CAMPO DE BORJA. Aragón
- B6. CARIÑENA. Aragón
- B6. B7. D.O. CATALUÑA. Cataluña
- B6. B7. D.O. CAVA. Supraautonómica
- B4. CIGALES. Castilla y León
- B6. CONCA DE BARBERÀ. Cataluña
- E4. CONDADO DE HUELVA. Andalucía
- B6. COSTERS DEL SEGRE. Cataluña
- F1. EL HIERRO. Canarias
- B7. EMPORDA. Cataluña
- A5. CETAIRIARIKO TXAKOLINA/TXAKOLI DE TARIA/CHACOLI DE GETARIA. País Vasco
- E5. GRANADA. Andalucía
- F2. GRAN CANARIA. Canarias
- E4. JEREZ/XERÈS/SHERRY. Andalucía
- A5. JUMILLA. Supraautonómica
- F1. LA COMEJA. Canarias
- D5. LA MANCHA. Castilla-La Mancha
- F1. LA PALMA. Canarias
- E2. LANZAROTE. Canarias
- B4. LEÓN. Castilla y León
- E4. MÁLAGA. Andalucía
- D5. MANCHUELA. Castilla-La Mancha
- E5. MANZANILLA-SANLÚCAR DE BARRAMEDA. Andalucía
- C4. MÉNTRIDA. Castilla-La Mancha
- C5. MONDÉJAR. Castilla-La Mancha
- B3. MONTEBEL. Galicia
- E4. MONTILLA-MORILES. Andalucía
- C6. MONTSANT. Cataluña
- B5. NAVARRA. Comunidad Foral de Navarra
- B7. PENEDÈS. Cataluña
- D7. PLA LLEVANT. Islas Baleares
- A5. B3. RIAS BAIXAS. Galicia
- B5. RIBERA SACRA. Galicia
- B5. RIBERA DEL DUERO. Castilla y León
- B5. RIBERA DEL JOCAR. Castilla-La Mancha
- B4. RIBERA DE MALAGA. Andalucía
- E5. SERRANOS DE MALAGA. Andalucía
- E5. SOMONTANO. Aragón
- F1. TACORONTE-ACEITEJO. Canarias

**VINOS DE PAGO (V.P.)**

- B6. TARRAGONA. Cataluña
- C5. CALZADILLA. Castilla-La Mancha
- B4. TIERRA DEL VINO DE ZAMORA. Castilla y León
- B4. TORO. Castilla y León
- C5. UCLÈS. Castilla-La Mancha
- D5. UTIEL-REQUENA. Comunitat Valenciana
- B4. VALDORRAS. Galicia
- D5. VALDEPEÑAS. Castilla-La Mancha
- D5. VALENCIA. Comunitat Valenciana
- F1. VALLE DE GÚMAR. Canarias
- F1. VALLE DE LA OROTAVA. Canarias
- C4. C5. VINOS DE MADRID. Comunidad de Madrid
- F1. YCODEN-DAUTE-ISORA. Canarias
- D6. YELLA. Región de Murcia

**DENOMINACIONES DE ORIGEN CALIFICADA (D.O. CA)**

- A5. PRIORAT. Comunidad Foral de Navarra
- B5. RIOJA. Supraautonómica

**VINOS DE CALIDAD (V.C.)**

- A4. CANGAS. Principado de Asturias
- C4. CEBEROS. Castilla y León
- F1. F2. ISLAS CANARIAS. Canarias
- E4. LEBRIJA. Andalucía
- C4. SIERRA DE SALAMANCA. Castilla y León
- B4. VALLES DE BENAVENTE. Castilla y León
- B5. VALTIENDAS. Castilla y León

**LEYENDAS**

- D.O. Denominación de origen
- V.P. Vino de pago
- D.O. CA Denominaciones de origen calificada
- V.C. Vino de calidad
- Cava (B5, B6, B7, D4, D6)
- D.O. Islas Canarias (F1, F2)
- D.O. Cataluña (B6, B7)
- D.O. Uclès (C5)



**#Spain  
Food  
Nation**



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EUROPEAN UNION



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