



Cellar Club December 2021

2019 Bodegas Naveran Dama Cava- Cava, Spain

Spain adopted the word, cava, which technically means 'cellar' in Catalan, to describe their sparkling wines made using the traditional method. 90% of Spain's total production of Cava sparkling wine happens within Catalonia. Cava, like many other sparkling wines of the world is made using the traditional method, or "Champagne method," or método tradicional in Spanish, in which the second fermentation (the one that makes the bubbles) takes place inside the bottle. With this method, spent yeast cells remain in contact with the wine during bottle aging, giving it a creamy mouthful, a toasted bread or brioche quality and in many cases, the capacity to age. Bodegas Naveran is 100% estate-owned and their vineyards are organically grown for higher quality control. Also, old vines result in smaller yields which increase concentration and grape quality. Xarello (10%) and Chardonnay (20%) contribute body, Macabeo (40%) gives aromatic intensity and Parellada (30%) lends acidity to the wine. Crisp notes of apple skins, brioche, baking spices and pears emerge from this fragrant, medium-bodied sparkler. It possesses tiny, uniformed bubbles, impressive purity and a heady finish.

Pairings: Cavas are extremely versatile, not only as an apéritif before the meal or to accompany dessert afterwards, but also to enjoy during the meal. Oysters, raw tuna and sushi are a good match, and Naveran Dama's fresh acidity will compliment fruit desserts well, especially peaches and sliced oranges.

2018 CVNE Clasico Blanco- Rioja, Spain

Cvne, is situated in Rioja in the traditional neighborhood of the station, where the oldest wineries of Rioja Alta established themselves, for the main reason of transporting their goods to the port of Bilbao. In 1879, two brothers decided to set up a business in the recently flourishing trade of the wine business. C.V.N.E., Compañía Vinicola del Norte de España (The Northern Spanish Wine Company) or la Cuné, as it is commonly known in Haro, was created. This cellar still reflects the origins of the company and is kept in the traditional neighborhood of the Haro station. The wine has a bright golden yellow color. It is very expressive and intense on the nose emphasizing its complexity since we can find chamomile flowers, dry fruits, bakery or mineral aromas. On the palate it is unctuous and velvety with a long, fresh and salty aftertaste. It is long and lively. 94 PTS JS, 91 PTS WS

Pairings: This wine pairs well with rich fish dishes such as roast turbot, grilled tuna, robust fish stews, grilled lobster and other rich lobster dishes, roast chicken, turkey, chicken or pork dishes with creamy sauces, grilled pork or veal chops, and sheep cheeses.