



Everyday Club December 2021

NV Valdelavia Cava Brut- Catalonia, Spain

While many different types of wine are produced there, the star of Penedes is cava — Spain's version of Champagne. Most of the area's vintners utilize three local varieties in making cava: Xarel-lo, Macabeo and Parellada. Xavier Pons, the winemaker for Valdelavia, follows that "recipe" for Valdelavia's exquisite Brut. As Pons will tell you, the key to the quality of his cava is the fruit with which he has to work, as Valdelavia utilizes only "certified organic" grapes in its cuvees. All three varieties ripen so dependably each year that the Brut cuvee includes nearly equal portions of each. The current release is yellow and golden in hue, with lots of nose-tickling bubbles in the glass and a satisfying freshness in the mouth. It's a delicious taste of Spain from a quality-obsessed estate. This fresh sparkling wine offers notes of yellow apple, marzipan, vanilla-orange custard and tangerine.

Pairings: Here is your celebration sparkling Cava! Pair it with mixed charcuterie, fish and other seafood, or pair Cava with cheeses.

2018 Bodegas Naia Las Brisas- Rueda, Spain

Rueda is located along the banks of the Duero River in Spain's Castilla y León region, just north of Madrid. While winemaking in this area goes back to the 12th century, it was in the 1980s that the region was granted Denominación de Origen (D.O.) status. Today, more than 70 wineries call Rueda home. Rueda's main grape variety, Verdejo, gets its distinct complexity from stressful growing conditions and mineral-rich soil. Bodegas Naia is located about an hour north of Madrid in the province of Castilla y Lyon and within the Rueda D.O. region. Bodegas Naia's winery is situated along the southern bank of the Duero River in Rueda. The winery, in the village of La Seca, is referred to as Rueda's "Grand Cru" village by local growers. The climate is described as "extreme continental", very dry with a low average annual rainfall. This white blend of mainly Verdejo, Viura, and Sauvignon Blanc has aromas of white fruit combined with notes of lime and pineapple. It is an elegant wine on the nose, where the aromas of the Verdejo variety mix. It is rounded by the Viura and the exotic nature of the Sauvignon. Fresh, suggestive, long and elegant on the palate." 87 PTS WE

Pairings: This wine goes very well with seafood and shellfish as well as salty or matured food like strong cheeses. Verdejo also goes well with 'exotic' food like Thai or Chinese and even spicy food – make sure it's well-chilled!