

FEATURED WINES

NV Paul Cheneau 'Lady of Spain' Brut Cava

Here's a modern sparkling wine that deliciously salutes history.

A project of Giro Ribot, Spain's preeminent Cava producer, the Paul Cheneau "Lady of Spain" Cava pays tribute to the chic patrons of Barcelona's elegant art nouveau cafes and Cava bars during the early 1900s. Cava was introduced in 1872, and quickly became the wine of choice of Spain's "see and be-seen" crowd.

"Lady of Spain" is a non-vintage sparkler (meaning the cuvee embraces multiple vintages) and is a blend of Macabeo, Xarello and Parellada. Traditional winemaking techniques are embraced, including a second fermentation in the bottle, and the finished wine is clean and refreshing.

France has its Champagne, Italy has its Prosecco, and Cava is Spain's expression of bubbly bliss. "Lady of Spain" showcases the best of Spanish winemaking as the cuvee is quite effervescent, with an aroma reminiscent of a toasted pastry. Try it with a fruit tart for an unexpectedly chic culinary experience.

TASTING NOTES

Grape Composition:

45% Macabeo, 40% Xarello
and 15% Parellada

Aging Vessels:

Bottles for 12 Months

Grape Source:

D.O. Cava
(Penedes, Spain)

When to Drink:

Now Through 2015

Aromas and Flavors:

Lightly Toasted Pastry
Notes and Syrupy Fruit

Our Tasting Panel Score:

92 Points

This clean, effervescent bubbly showcases lightly toasted pastry notes, kissed by syrupy fruit.

FOOD PAIRING SUGGESTIONS: brunch fare, sushi, or fruit tarts.

WINE RE-ORDER #: 23064