



# ENJOY CAVA



Quality sparkling CAVA top quality for less.

Suitable for all occasions weddings, birthdays, communions, St Patricks  
day, Christmas.....

Sparkle up your special occasions.



## Welcome

You are probably reading this because you too are certain that it is time for a change.....

**Why not let us introduce a well guarded Mediterranean secret to you – it goes under the simple name of CAVA – a product that is special, sparkling, satisfying, refreshing and light – a sparkling white or rosé CAVA available to suit all tastes and all budgets.**

Direct from Catalonia, produced in an area just south of Barcelona, we introduce to you our special Cavas to be enjoyed whenever, wherever and for whatever occasion you feel fit – at our special prices you will not be disappointed.

## What is Cava?

**CAVA -The name derives from the Greek for cave and used to refer to high quality – ‘top end’ wines CAVA - The product is just that - a sparkling and refreshing white or rosé wine produced mostly in Catalonia, north-eastern Spain – just 40 km south of the capital bustling Barcelona.**

CAVA, like Barcelona is bursting with surprises – every small sip will guarantee that you enjoy this refreshing product. It has been closely guarded for many years in Catalonia and Spain, being the bubbly of choice for celebrations, weddings, christenings, banquets, fiestas, dinner parties – any gathering in fact that you want to seem that little bit more special at our special prices you can avail of CAVA for all occasions.

## Traditional method



Made in a traditional way – méthode traditionnelle –this used to be called the méthode champenoise – but the latter term now can only be applied (under EU regulations to wines deriving from the Champagne region of France), the traditional method involves two fermentations – the second occurring in the bottle itself to produce the glorious product that we know as CAVA.



**Under the Denominacion de Origen laws CAVA can only be made from certain grapes namely, Macabeu, Parellada, Chardonnay, Pinot Noir, Xarel.lo and Subirat. It is a natural product, no added gases.**

## Competitively priced



***We are able to provide this high end product in three price brackets;***

- Everyday quality
- Special occasion
- Super Reserve
- White and Rosé

***See price cards enclosed.***

## Something for everyone

To suit all tastes there are varying levels of dryness for CAVA – White and Rosé

- Brut Nature
- Brut (extra dry)
- Sec\*/ Seco \*\* (dry)
- Semisec\* /semiseco\*\* (medium)
- Dolsec\*/Dulce \*\* (sweet)

\*In Catalan language,

\*\* In Spanish language.



## And about us

We are an Irish registered company based in the south west, registered also in Catalonia, Spain, with exclusive contracts with most Catalonia caves. We have some of the finest Mediterranean products available for the discerning Irish public.

### Our clients.

Hotels, Restaurants, Bars, Public.

Compare our prices to like products – although we believe them to be inferior – Prosecco retailing to the public at €8 to €12 per glass, our every day quality CAVA could retail for as little at €4 per glass.

**..QUALITY AT ANTI CRISIS PRICES..**



## Customised Cava

We can offer customised labels for special occasions - weddings for example - customising the label with the newlyweds names, or for St Patricks Day - a special message - Company names etc.

Minimum order will be required , plus origination for artwork, surcharge will apply for artwork on customised label- ask for quote.

## White or Rose

White or Pink, available in prices to suit all budgets and all tastes.

Sparkling CAVA from the first pop of the cork to the last glass.

At least 5 glasses from each 75cl bottle.

Decorative labels (customisation possible).

Range of cava accessories - flutes, coolers etc.

Cocktails to please and tease.....

**Further information available on all our products, please email or telephone.**

**Minimum order 1 case 6x 0,75cl bottles.**

**Delivery charges will apply.**



## Add these Cava Cocktails to your Cocktail Menu

Delight your clientele



### CAVA SANGRIA

- 4 cups diced assorted fresh fruit (such as strawberries, peaches, and grapes)
- 2 small oranges, thinly sliced, seeded
- 1/2 cup brandy
- 1/2 cup peach liqueur
- 1/2 cup white grape juice
- 4 small fresh mint sprigs
- 2 x 750-ml bottles chilled cava

Combine diced fruit, sliced oranges, brandy, liqueur, grape juice, and mint in large pitcher. Chill at least 1 hour. Pour wine over fruit mixture. Stir to blend. Ladle sangria into glasses. MAKE AHEAD Can be made 3 hours ahead. Cover; keep chilled.



### BUCK'S FIZZ

- 3 oz. Chilled orange juice
- 3 oz. Chilled CAVA Brut

Dash of grenadine in a champagne glass, add orange juice. Add grenadine. Slowly add CAVA, stirring gently. Garnish with orange slice or cherry.

### ROYAL BLACK

- 8/10 CAVA Brut
- 2/10 Cassis

Pour the Cassis into a flute glass and fill with Cava Brut.



### EMERALD GEM.

- Crème de menthe - a mint flavoured green liqueur.
- CAVA.

Add a shot of Crème de menthe to a flute glass, then fill with Cava.



### PADDY'S CAVA

- 1oz crème de menthe
- 1oz Irish Whiskey
- CAVA

In a tall flute glass, pour in the CAVA then add in the crème de menthe and whiskey.

### POUSSE RAPIERE

- 2cl liquer armanac à l'orange
- 12cl cava
- Slice of orange
- Ice cubes

Put ice cube in cava flute add liquer top up with cava and decorate



### BLUE TAHOE

- 1.5 oz Tequila
- 1 oz Blue Curaçao
- 1 oz Lime juice
- 1 Lemon wheel
- 2 oz Cava
- Garnish: Orange slice, mint leaf and cherry

Add all the ingredients except the Champagne to a tall tumbler and fill with ice. Top with the Cava and garnish with an orange slice, mint leaf and cherry.



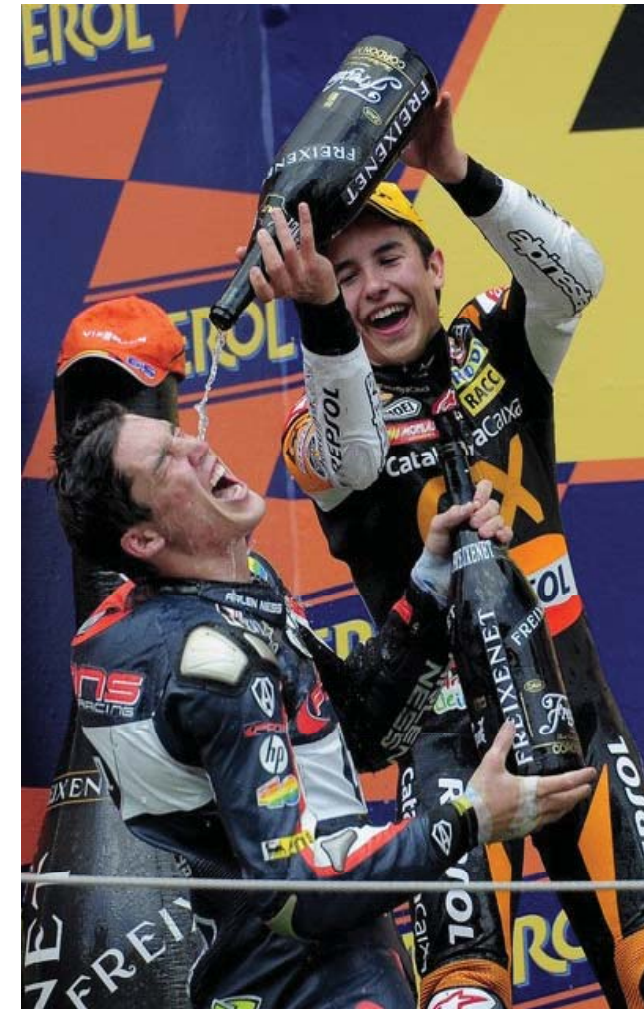
## Celebrate your special occasion with Cava join the Champions....



Renowned as one of the greatest football teams in the world - **FC Barcelona**.....enjoy Cava.....

On becoming European champions **FC Barcelona** celebrate with Cava, sensational, sparkling, fizzing, a great spectacle, bubbly & sophistication.

And still more bubbles ..... .. it's the turn of the great championship club, **FC Barcelona**, with captain Carles Puyol celebrating winning the UEFA Champions League final May 2011 – with a little help from the fans and a bottle or two of Cava!!



### **Moto 2 Catalunya Grand Prix.**

Team Catalunya Caixa Repsol Spanish rider Marc Marquez celebrates with Cava, after coming in second as Pons HP 40's .

Spanish Aleix Espargaro celebrates his third place at the Moto2 race of the Catalunya Grand Prix at the Catalunya race-track on June 5, 2011, in Montmelo, near Barcelona.

Courtesy Getty Images.



World class **tennis** stars know how to celebrate their victories!

Catalan tennis star Rafael 'Rafa' Nadal, consistently reported as being one of the world's greatest players celebrates after winning the final match of the **Barcelona Open tennis tournament** against compatriot David Ferrer in Barcelona, with locally produced sparkling Cava....

Courtesy Reuters.

**Cycling - La Vuelta - Tour of Spain** - Lampre rider Francesco Gavazzi of Italy celebrates with a bottle of Cava after winning the 18th stage of the Tour of Spain "La Vuelta" cycling race between Solares and Noja September 8, 2011.

Courtesy Reuters.



**Catalunya MotoGP Grand Prix.**

Kalex Moto2 rider Stefan Bradl of Germany, Pons Kalex Moto2 rider Aleix Espargaro of Spain and Suter Moto2 rider Marc Marquez of Spain spray Cava from the podium after finishing the Catalunya MotoGP Grand Prix at the Montmelo race track, near Barcelona.

Courtesy Reuters.



## History

The origin of Cava is associated to the splendour of Catalan viticulture by mid XIXth century. The studies of microbiology carried out by Louis Pasteur applied to wine, involved a control of the second fermentation in the bottle and the discovery of cork allowed to avoid the losing of bubbles produced in the wine. The Champenoise or traditional method was born this way.

In the XIXth century some families from Sant Sadurní d'Anoia started to investigate that new technique of elaboration applied to vineyards on the area, as a result of their studies and attempts related to the prestigious Institut Agrícola Català de Sant Isidre. Cava was born consequently achieving its own peculiar identity different from any other sparkling wine of quality.

In 1872 the first bottles of Cava were produced in the town of Sant Sadurní d'Anoia following the traditional method of second fermentation in the bottle. Thus, Cava production started and the town became the main capital of Cava.



Along the decade of 1920, Cava consolidated into the Spanish market while its international consolidation was reached during the 80's. Today it is one of the most dynamic and successful vitiviniculture sectors, essentially Catalan vitiviniculture, with a total production of about 220,000,000 bottles per year that reach consumers worldwide.

## Harvesting

Harvest takes place from mid August to the end of October. Grapes are transported to the cellars in boxes containing 25-30 kg or in stainless steel trailers.

Oenologists combine the wines obtained from the different varieties in what they consider the ideal proportion in accordance with the characteristics of their products.



from the  
land  
to the  
heart

## Cava Types

Cavas are classified by sugar content, from Brut Nature to Sweet. There is a wide range depending on the sugar added.

Brut nature: 0-3 g. per litre (no added sugar). \* Extra Brut: Up to 6 g. of sugar per litre.

Brut: Up to 12 g.

Extra Dry: between 12 and 17 g. of sugar.

Dry: between 17 and 32 g. of sugar.

Semi Dry: between 32 and 50 g.

Sweet: over 50 g. of sugar per litre.

\* It could only be used in the case of there is no added sugar after disgorging the bottle

## Label and Back label

Once the bottle is stopped with the definitive cork, capped and labelled, it is ready to be marketed and consumed.

By carefully reading the label on a Cava bottle, we can easily distinguish what product we are going to taste, its ageing, sugar content, year harvested, etc. In short, its profile and origin.

The Label.- This indicates the following:

- \* the designation Cava
- \* the brand
- \* the type of product: Brut Nature...
- \* ageing period: Reserva and Gran Reserva
- \* its particularities: Own harvest, year, rosé, etc.

The back label.- This offers information about the grape varieties, disgorging date, tasting notes and other suggestions.



Renowned as the worlds best chef on more than one occasion, doubtlessly one of the most creative chefs of all time Ferran Adrià who practices his art in Catalunya recommends Cava. As a Catalan he recognises the importance of Cava - it's in a league of its own the quality and smoothly refreshing taste that equals Champagne and is preferable to Prosecco.

Ferran Adrià not only voted the No. 1 chef in the world but an immensely successful restaurateur - boasting 3 Michelin stars - in Catalunya Spain. Some of the award, acknowledgements and restaurant guide ratings that have been granted to Ferran Adrian, Juli Soler, Albert Adrià and El-Bulli.

- 2010 Best Restaurant in the World Awarded by: The Restaurant Magazine
- 2008 Best Restaurant in the World Awarded by: The Restaurant Magazine
- 2007 Best Restaurant in the World Awarded by: The Restaurant Magazine
- 2006 Best Restaurant in the World Awarded by: The Restaurant Magazine
- 2004 Top 100 Most Influential People of Our Time Awarded by: TIME Magazine
- 2003 Silver Spoon Awarded by: Food Arts
- 2002 Best Restaurant in the World Awarded by: The Restaurant Magazine
- 1999 Chef of the Year Awarded by: Gourmetour
- 1998 Metropolis Prize for Innovation Awarded by: Metropolis
- 1996 Clé d'Or de la Gastronomie Awarded by: Gault-Millau
- 1996 Restaurant of the Year Awarded by: Club de Gourmets
- 1990 National Prize for the best Chef de Salle to Juli Soler.
- 1992 National Gastronomy Prize for the best Chef de Cuisine to Ferran Adrià Awarded by: National Academy of Gastronomy
- 1994 Grand Prix de L'Art de la Cuisine Awarded by: International Academy of Gastronomy
- 1996 Clé d'Or de la Gastronomie Awarded by: Gault-Millau
- Restaurant of the Year Awarded by: Club de Gourmets
- 1997 Catalonia Tourism Medal Awarded by: Generalitat de Catalunya
- Metopolis Prize for Innovation Awarded by: Metopolis
- 1999 Giorgio Fini Award Awarded by: Città di Modena
- Chef of the Year Awarded by: Gourmetour





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