

# L'Avenir Press News

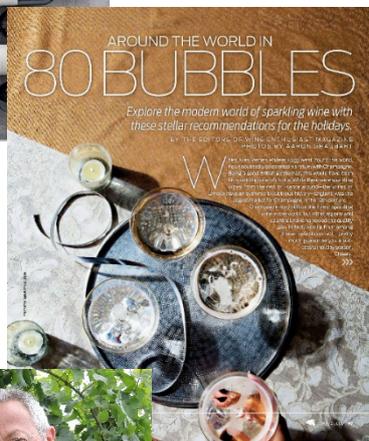
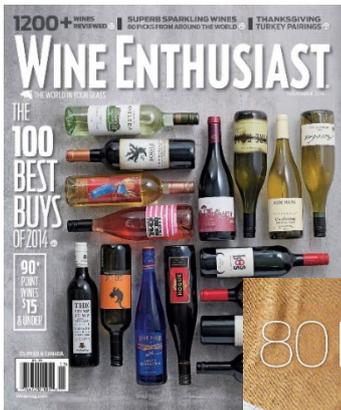
2014.12

米国ワイン専門誌 WINE ENTHUSIAST(ワイン・エンthusiast)で  
2014年“世界のスパークリング TOP80” に91 point の高評価で  
アルタ・アレリヤのプリヴァット選ばれました！

## アルタ・アレリヤ プリヴァット・ブリュット 2012 (DO CAVA) 上代価格 2,800円 (税抜)

### 紹介コメント (翻訳)

リンゴを思わせるような香りとわずかにスクランブル・エッグのような香り。  
きりっとした酸が口の中に広がり、石灰(ミネラル感)や青リンゴのような味わい。  
とても洗練されており、クリーンでハーブやレモンの余韻が感じられる。



**SPAIN**  
Not just great values

While everyone loves a bargain, Spanish Cava is a class of wine that has been overlooked by the popularity of its value-priced French foil better or worse. Cava, in essence, is Spanish sparkling wine made in the classic Champagne style, but it's not made mostly because of its affordability.

For decades, consumers have turned to an ocean of inexpensive Cava to fill their appetites for bubbles and make merry.

But even if you have a taste for high-quality bubbly, then Cava, which largely relies on the indigenous white-grape trio of Parellada, Xarel·lo and Macabeo (aka Xarel·lo), but can also include Chardonnay, Pinot Noir, Treixat and even Monastrell, deserves your consideration.

Often fresher in aroma and lighter-bodied than Champagne, Cava is made largely in northeast Spain in the province of Catalonia (although, by law, it can hail from anywhere in the country). The Penedès, located just outside Barcelona, is the capital of Cava production, with the town of Sant Sadurn and its surrounding area functioning as the heart of Cava country.

Following are eight top Cava tastings this year. The selections offer a cross section of styles, ranging from sweeter brims to snappy brut nature.

—Michael Schachner

**90** Castellón 2010 Reserva Brut Nature (Cava). The more so this Xarel·lo wine falls between snappy and zesty, while showing subtle notes of grapefruit and citrus. Peppery acidity and citrus tang let you know this is a brut nature, while tartaric, ribwort and green-tea flavors, bubble razor crisp and dry. Rich White Imports, abct 12% Price: \$25

**89** Alta Alella 2011 Privat Reserva Brut Nature (Cava). The apple and a hint of asparagus egg define the nose. As you sip, you get the lack of dosage, this is citrus and linear in the mouth, with honey lime and green apple flavors. The finish is refined, clean and lemony with grass-bark flavors. Palatium Imports, abct 12% Price: \$27

**89** Raventos i Blanc 2011 L'Yema Reserva Brut (Cava). Toasty, only aromas of popcorn and white brims set up an elegant palate with a subtle bubble bead. Apple, nectarine and citrus flavors finish long and pure, with a dry, honey-tasting impression. Volkyrie Selections, abct 12% Price: \$24

**More top-rated Spanish bubbly**

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| <b>91</b> Alta Alella 2012 Privat (Cava). Palatium Imports, \$27.                          | <b>89</b> Freixenet 2009 Vintage Reserva Brut (Cava). Freixenet USA, Best Buy, \$14. |
| <b>90</b> Castellón 2009 Gran Reserva Brut Nature (Cava). Regal Wine Imports, \$35.        | <b>89</b> Juvé y Camps 2010 Milicini Brut Reserva (Cava). Winebow, \$22.             |
| <b>90</b> Marqués de Gata 2009 Clara Gran Reserva Brut Nature (Cava). Jorge Orozco Select. |  |

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ALTA ALELLA / アルタ・アレリヤ

スペイン・バルセロナから最も近いワイン産地アレリヤにて、環境に恵まれ自然なぶどう栽培にこだわり(BIO)、テロワールに根ざしたワイン造りを行っている最も高品質なワインを生み出す生産者です。

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**L'Avenir**  
C'est la vie, c'est la joie de vivre