

Pairing basics

The first and most important aspect of a wine for food matching is body. This makes aged Cavas extremely versatile due to its balanced body, not being too light or too full on the palate. Its well-balanced acidity also adds to the matching scenario because it brings freshness and cleanses the palate after eating. Cavas therefore guarantee that 80 to 90% of the food matches actually work and don't enter a conflict with the food.

Sweetness is also a fundamental point to take into consideration when matching. Aged Cavas are mainly Brut Nature or Brut, again making this type of Cava superbly versatile because the sweetness in food should be less or the same as that found in a wine. So we can say that Cavas are the perfect match for the ever increasing Mediterranean diet which is based on fresh, salted dishes in general.

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