

The Opinions:

Juve & Camps

Juve & Camps is one of those cellars that are an exception due to the fact that 90% of their production is Reserva and Gran Reserva, the last with 2 million bottles. Their Cavas are aged between 15 and 108 months.

Their business model has always been based on aged Cavas as Meritxell Juve says “Cava expresses itself better when it has undergone autolysis”. She also explained that “We have really put a lot into the gastronomical side of Cava as it is easy to combine with many dishes from around Spain. We have showed this when we have matched our Cavas with typical dishes from Madrid, Valencia, Bilbao, etc.” She mentioned that people were pleasantly surprised at the quality of their cavas and the true versatility that Cava gains with the food served.

The Opinions:

Pere Ventura

Pere Ventura is a growing company that believes in excellence. They have a line of aged Cavas with an extremely high quality and exclusive image. This exclusive line only represents 57,000 out of the 6 million bottles they produce a year.

When asking Mireia Juve about food matching and how important it is for them, she showed us their technical sheets regarding the Cavas and each was matched with a number of dishes, again relating back to the versatility of this product.

Andrew Ashurst



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