

The Opinions:

A Local Restaurant: Cava d'en Sergi

Having a meal at the restaurant called Cava d'en Sergi is a treat and it is especially great if the Sommelier has the time to have a chat about the world of Cava and what they are trying to do there to change people's way of thinking. I asked a waiter if they had a Champagne on their wine list and Ramon Alguacil, the head Somm, came over and said that they were sorry but they didn't have any due to the fact that they didn't have a rotation of sales.

Ramon said that 70% of the Cavas on their wine list were Reserves and Gran Reserves and they were waiting to see what was going to become of the Cavas de Parage. They did seem weary as it is a new concept, but they were open to running tests to see how the product would be accepted by the general public.

For those of you that don't know, Cava d'en Sergi is a small restaurant in Sant Sadurní d'Anoia, the capital of Cava. It seats between 25 and 30 guests per day with meals averaging 20€ for the daily menu and 40€ a la Carte. Their Cavas have an average price of 20 to 25€ per bottle.

The restaurant is not specialised in food pairing but do serve cava with the daily menu. I asked Ramon, why this was the case and his answer was short and concise: "Crisp acidity, persistence and body are 3 aspects that enable me to serve the Reserves and Gran Reserves with any type of meal, be it fish, meat, with or without a sauce".

The Opinions:

A Regional Restaurant: El Celler de Can Roca

The possibility of talking with Ivan Camps, the person in charge of the cellar at the Celler de Can Roca, was a dream come true. Josep Roca was nice enough to allow me to ask about their concept of Cava.

At Can Roca, they have 34 references of Cava on their wine list, 27 of which are Gran Reserva and the rest being Reserva, and an average price of 35 to 40€. Other sparkling wines are obviously on the list, those including Champagnes, Classic Penedès; Conca del Riu Anoia, other sparkling wines from France, Sekt, Cap Classique and sparkling wines from Chile.

Ivan said that they did have some food matches with Cava, one being Cava and oysters and another a solidified Cava from Agustí Torrelló i Mata. This restaurant is the focal point for food matching worldwide so to find food matches done with Cava is a positive point and one that must be exploited on the international scenario.

The Opinions:

An International Restaurant in Barcelona: Dos Palillos

Tamae Imaki from Dos Palillos and recently opened Dos Pebrots in Barcelona is a great ambassador for aged Cavas. 12 of the 27 sparkling wines found on their wine list are Reservas (3) and Gran Reservas (9) with prices from 24 to 85€.

Tamae went into great depth explaining how the well-integrated bubbles and the depth of the Cava she has are extremely gastronomical and that food matching is a qualitative aspect of their restaurant. Cava is not used exclusively in the tasting meal, but it is used in a number of points to add complexity to the meal.

The Opinions:

An International Restaurant: Pall Mall in London

Pall Mall is a private club in the center of London with over 5,200 references on their wine list and 600 wines served by the glass. When talking to Roberto Duran, sommelier at Pall Mall and best Spanish Sommelier in 2015, he mentioned that the establishment didn't actually have any Cavas on their wine list and that they were in the process of selecting and adding 25 aged Cavas to this list.

Roberto mentioned that when it came to buying wine in the UK, it wasn't about price. Exclusivity is the most important factor when the English purchase and this can be seen when they pay 24 pounds for a glass of Cristal. On the other hand, food matching wasn't emphasised when we talked which may be due to cultural differences.

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