

Conclusions



The conclusions for this project are really easy and straight forward as everyone and every source has been so clear as to their view of premium Cavas related to gastronomy. Here are the main points:

- 1) Premium Cavas are extremely versatile and therefore gastronomical.
- 2) Bread and wine is a match in themselves, essentially meaning that Reservas, Gran reservas and Cavas de Paraje are a primary match in the essence.
- 3) Premium Cavas are easier to match to food than other sparkling wines due to their balance and body.
- 4) Top quality restaurants in Spain mainly stock up with Reserva and Gran Reservas.

5) The gastronomical side of Cavas has to be exploited to give this sparkling wine a positive view on the international market. More has to be done outside of Spain to improve its image and whole meal matchings should be done to show the full potential of premium Cavas.

The path to follow is complicated. It will be long and lots of work has to be done but we must believe in our product. More people are drinking less but of a higher quality, so to make our Cavas exclusive gastronomical products is a way forward but one that should be taken with lots of patience.

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