



NEW REGULATIONS

Cava de Guarda and Cava de Guarda Superior
Integral Producer's Stamp
Territories of origin
Quality stamps

A WORLD RICH IN NUANCES, COMPLEXITIES, ORIGINS, TERROIRS, AND VARIETIES.
SUPERB SUSTAINABLY-PRODUCED BOTTLE-AGED SPARKLING WINES

D.O. CAVA



CAVA TERMINOLOGY DEPENDING ON THE MINIMUM NUMBER OF MONTHS OF BOTTLE-AGING

CAVA DE GUARDA

The youngest Cava: fruity, aromatic, aged in the bottle for at least 9 months

RESERVA CAVA DE GUARDA SUPERIOR

Cavas with obligatory aging periods, rich in nuances, aged in the bottle for at least 18 months and with strict quality requirements

GRAN RESERVA DE PARAJE CALIFICADO

QUALITY REQUIREMENTS



Minimum aging

Aged in the bottle for 9 months using the traditional method

Traceability



Long aging

Exclusive production of Reserva and Gran Reserva Cavas

Traceability Guarantee from grape harvest to bottling



Minimum age

Vineyard be at least 10 years old



Sustainability

100% organic vineyard



Limited production

Maximum 10,000 kilos of grapes per hectare



Vintage

Reference to year of harvest

Guarda and Guarda Superior THE IMPORTANCE OF TIME

In order to be considered as **de Guarda**, a Cava must have the appropriate qualities that allow it to **age correctly and improve in the bottle, following the traditional method**. After this aging process, the wine is in its optimum state, as the nuances and aromas have further developed during the bottle-aging.

The characteristics that define a Cava de Guarda include acidity, pH, alcohol content, and also the type of grape used. Despite being a young wine, this Cava has its own qualities that will evolve over time, becoming richer due to the increased range of aromas.



CURRENT Obligatory



NEW Optional



- Mention of CAVA
- Commercial brand
- Aging: Reserva, Gran Reserva, etc.
- Sugar content: Brut, Brut Nature, etc.
- Nominal volume: cl
- Alcoholic strength: % vol.
- Producer
- Municipality and country of production

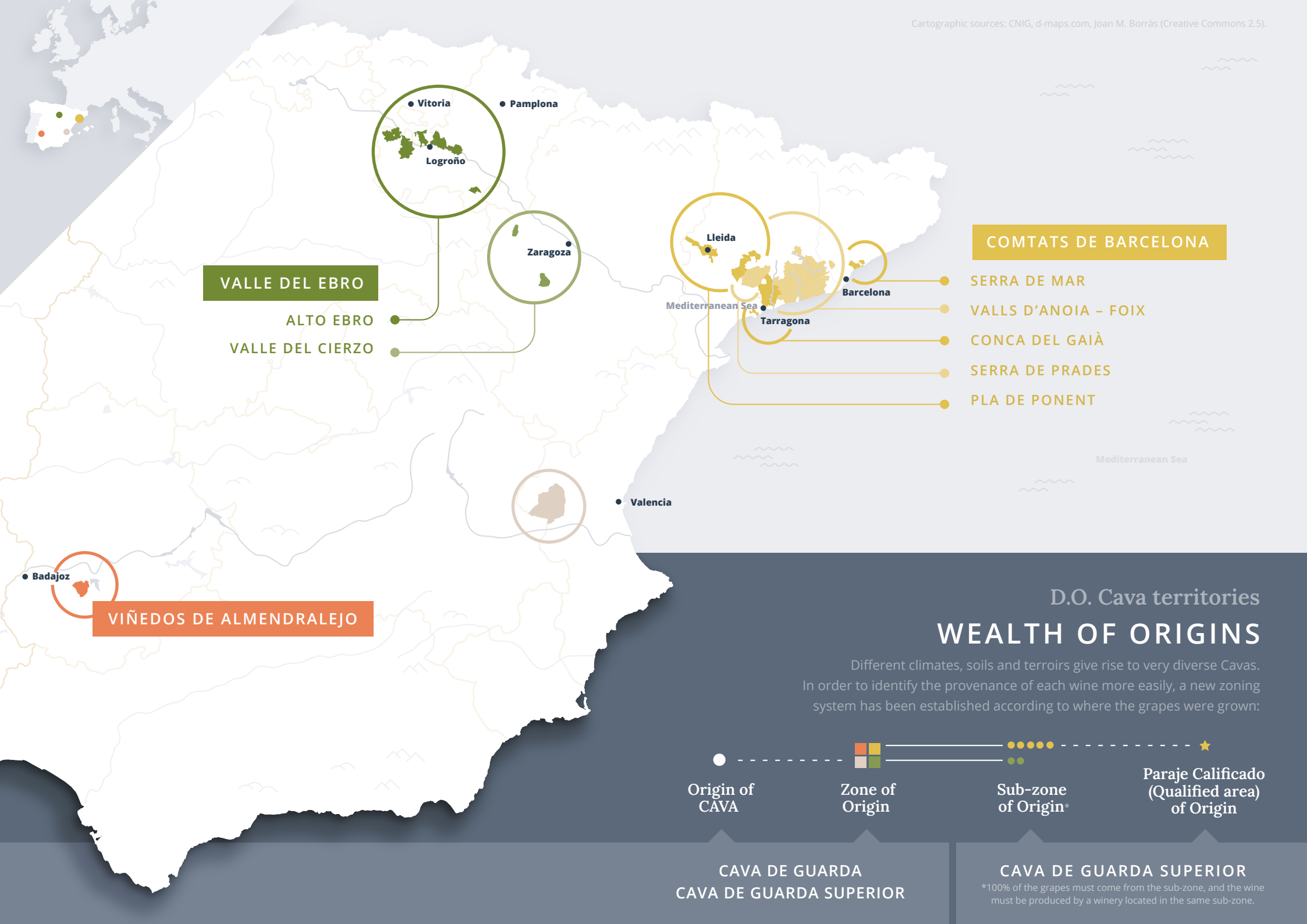
- Region of origin (zone and sub-zone)
- Integral Producer's Stamp
- Depending on aging, either Cava de Guarda or Cava de Guarda Superior

Distinctive new stamp 100% INTEGRAL PRODUCER

The introduction of the "Elaborador integral" (Integral producer) stamp identifies the wineries of the D.O. Cava that carry out the entire production process themselves, from growing the grapes to bottling the wine.

100% produced on its own estate.





D.O. Cava territories WEALTH OF ORIGINS

Different climates, soils and terroirs give rise to very diverse Cavas. In order to identify the provenance of each wine more easily, a new zoning system has been established according to where the grapes were grown:



CAVA DE GUARDA
CAVA DE GUARDA SUPERIOR

CAVA DE GUARDA SUPERIOR
*100% of the grapes must come from the sub-zone, and the wine must be produced by a winery located in the same sub-zone.



Zone

COMTATS DE BARCELONA

The capital of Cava is where more than 95% of production is concentrated, with a great diversity of unique Mediterranean-influenced wines.

The valleys and depressions of the former County of Barcelona share the territory and typical characteristics of the Mediterranean climate. These vineyards enjoy optimum conditions for good grape ripening and allow different varieties to be grown at different altitudes. Since the first Cava was produced here in 1872, the region has succeeded in finding numerous forms of expression, thanks to its considerable diversity. For this reason, it is divided into five sub-zones with unique soil and microclimate conditions.



Location



Valleys of the rivers Anoia and Foix, between the Massís del Garraf and the Catalan Serralada Prelitoral.

Climate



Temperate Mediterranean climate, protected from northerly winds by the Montserrat massif. Mild winters and not too dry summers.

Altitude



100 - 750 m

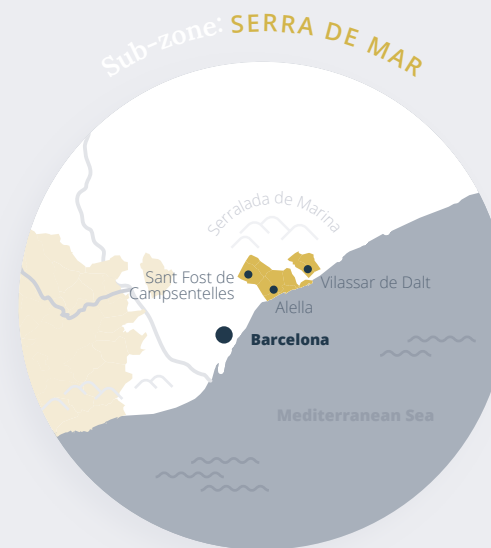
Predominant varieties



Xarel-lo (coastline)
Macabeo (valley)
Parellada (high areas)

Rolling hills between Montserrat and the Mediterranean

The valley opens up to the sea, with gentle hills eroded by the rivers Anoia and Foix. This area has been home to a great diversity of vineyards for over 2,000 years.



Serralada de Marina. On the coast, 15 km north of Barcelona.



Mediterranean climate, protected from cold winds by the Serralada de Marina. Mild temperatures due to the thermal influence of the sea.



90 m



Pansa Blanca (Xarel-lo)
Chardonnay
Red Grenache

Kissed by sand and sea for more than a century

Sandy and permeable with intense drainage, the granite soil (*sauló*) of these mountains overlooking the sea provides high levels of acidity for the *Pansa Blanca* (Xarel-lo) grape, ideal for Cavas with longer aging.



INFORMATION AND MUNICIPALITIES



Zone

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INFORMATION AND MUNICIPALITIES



Location



Basin of the river Gaià, in the regions of Tarragonès and Alt Camp.

Climate



Mediterranean climate, with mild winters and hot summers tempered by the sea breeze.

Altitude



100 - 400 m

Predominant varieties



Xarel·lo
Macabeo
Parellada

The plains of Roman Hispania

The Romans considered this open plain as an ideal place for their vineyards. The breeze from the Mediterranean Sea rises gently to the coastal mountain range, tempering the climate.



North of the Muntanyes de Prades, a pre-coastal mountain range between Tarragona and Lleida.



Transitional Mediterranean climate with continental influence. High thermal contrast between day and night.



350 - 600 m



Trepat
Macabeo
Parellada

A unique microclimate for a very particular variety

Moulded by the erosion of the river Francolí and its tributaries, this basin of the Muntanyes de Prades generates the ideal climate for the cultivation of the Trepat grape. This local variety produces fruity wines with notes that are characteristic of cold areas.



Zone

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INFORMATION AND MUNICIPALITIES



Location



Terres de Ponent.
Regions of Lleida.

Climate



Continental Mediterranean climate with high thermal contrast between day and night. Scarce rainfall, which mainly occurs in spring. Winters with frost and fog.

Altitude



200 - 400 m

Predominant varieties



Chardonnay
Pinot Noir
Xarel-lo

A climate of contrasts with gentle undulations

The plains of Terres de Ponent are characterised by well-drained soils with scant fertility. The interior climate is well-suited to the cultivation of Chardonnay, Pinot Noir and Xarel-lo.



Zone VALLE DEL EBRO

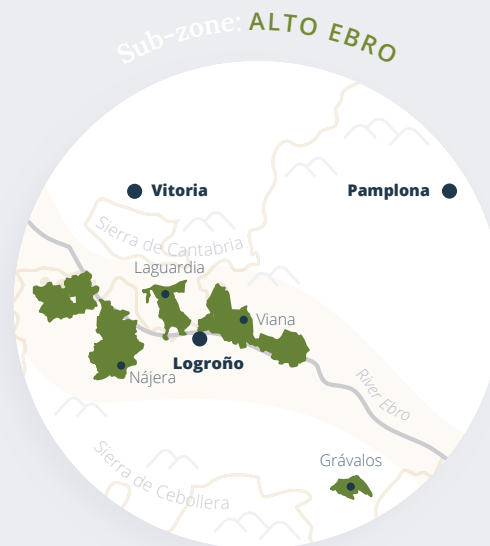
The most northerly area of the D.O. Cava is located near to, and under the influence of, the river Ebro, one of the most important waterways in the Spanish peninsula.

The climate of this inland area is temperate with a continental influence: the winters are quite cold, while the summers are hot and dry.

The area is divided into two sub-zones, taking into account its location and unique microclimatic conditions: Alto Ebro and Valle del Cierzo.



INFORMATION AND MUNICIPALITIES



Location



Western sector of the Ebro valley.

Climate



Ideal confluence of Atlantic and the Mediterranean climates. Mild climate with moderate rainfall.

Altitude



600 m

Predominant varieties



Macabeo
Red Grenache
Chardonnay

Framed by mountain ranges, traversed by the river Ebro

The mountain systems to the north and south form a barrier which reduces cloud cover and rainfall.



Central area of the river Ebro.



Continental climate, with cold winters and hot summers. High thermal contrast between day and night.



600 m



Macabeo
Red Grenache

Whipped by the *cierzo*, the characteristic wind of the area

In the interior of the peninsula, near the Aragonese capital, this sub-zone's arid climate is influenced by the strong, dry, cold *cierzo* wind.



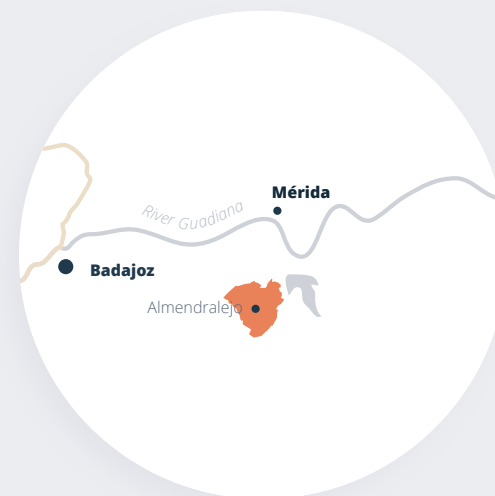
Zone

VIÑEDOS DE ALMENDRALEJO

Formed by the municipality of Almendralejo, the capital of the Tierra de Barros region, this area is the furthest southwest of the Cava D.O.

On a practically flat relief, the vineyards enjoy a dry climate, mild winters and high temperatures in summer, accentuated by the action of the warm wind known locally as the *solano*.

+ INFORMATION



Location



Municipality of Almendralejo, region of Tierra de Barros, province of Badajoz.

Climate



Dry climate, with winters and very hot summers.

Altitude



200 - 450 m

Predominant varieties



Macabeo
Parellada
Subirat Parent (Alarije)

Solano wind over fields and plains

Low rainfall and warm winds lend a characteristic flavour to the Cava from the Almendralejo vineyards.



Zone

LEVANTE ZONE

(NAME TO BE CONFIRMED)

Between the Mediterranean Sea and the Castilian plateau, the municipality of Requena and its particular inland climate mark the character of the Cavas produced in this area of the Denomination of Origin.

This zone is characterised by a dry climate, with a continental tendency, mainly due to the high altitude and the considerable distance from the sea.



INFORMATION



Location



Municipality of Requena, interior of Valencia province.

Climate



Dry meso-mediterranean climate with a tendency towards continental. Long, cold winters, and significant thermal contrast between day and night.

Altitude



600 - 900 m

Predominant varieties



Macabeo
Red Grenache
Chardonnay

High-altitude transitional plateau

Seventy kilometres from the sea, bordered by the sweep of the river Cabriel and the Iberian sierras of the Molón, this plateau and its vineyards experience long, cold winters.



New quality stamps EVEN EASIER TO IDENTIFY THE CATEGORY OF YOUR CAVA

The identification of each category of Cava will soon be easier, thanks to a new colour-coding system.

In addition, each quality stamp will identify important information about the wine, such as the length of aging, the Guarda category, and the provenance of the wine, identifying the zone and sub-zone.

Thanks to this new terminology, which will have a transitional period of implementation, choosing the appropriate Cava to suit to each person's preferences will be even more effortless.

All D.O. Cava brands must carry the quality stamp on their bottles, in order to ensure that they comply with the established regulations and meet the high standards of the Denomination of Origin.

STAMP INFORMATION

Origin

Name of the zone and sub-zone where the Cava was produced, always under the D.O.

Product category

According to the minimum time of aging in the bottle:

- Category
- Type of Guarda
- Number of months

Nominal volume

In cl.

Quality assurance code

Each bottle is identified with a unique code issued by the Cava Regulatory Council.



*Cavas de Guarda Superior can indicate sub-zone of origin.

COLOUR OF THE STAMP

Depending on the minimum months of aging and the Cava terminology, the stamp has a specific colour



9

18

30

36

In months

CAVA DE GUARDA

CAVA DE GUARDA SUPERIOR

D.O. CAVA

For more information, see
www.cava.wine



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