



The Acclaimed Cava Discovery Week Returns to New York City for the Second Year

Experience the gastronomic versatility of Cava with various activities and offerings at restaurants, retailers, and wine bars across New York City

SONOMA, CA, September 29, 2021 — Cava Discovery Week in the US will launch on Saturday, October 9, marking the start of a week-long series of celebrations for wine lovers across the city to sample an array of the best quality Cava at a fine selection of restaurants and bars.

This is the second time that Cava Discovery Week has run in the US and the aim of the week is to educate wine lovers about Cava and spotlight the versatility of this high-quality Spanish sparkling wine. Produced using Spanish grapes in the traditional method, Cava is available in a variety of styles, with the aging time dictating the category: Cava de Guarda, with a minimum of 9 months; Cava de Guarda Superior, more than 15 months (Reserva), 30 months (Gran Reserva), or the highly prestigious Cava de Paraje Calificado, aged for more than 36 months. The world-renowned production style lends itself to an increased complexity and finesse, while the unique and native grape varieties used in Cava, such as Macabeo, Parellada, and Xarel-lo, bring a unique Mediterranean characteristic to the wine.

From Saturday 9th to Sunday 17th October, restaurant venues across New York City – including the celebrated [Casa Mono & Bar Jamòn](#), [Huertas](#), [Contento](#), [Francie](#), [Mercado Little Spain](#), [Veranda](#), [Tomiño](#), [Taberna Gallega](#), [Boroó Wine Bar](#), [Despaña Soho](#), and retail partner [Gary's Wine & Marketplace](#) – will join a US-wide campaign to champion Cava as a high-quality Spanish sparkling wine that is incredibly versatile when paired with food. For nine straight days, these restaurant partners will offer a diverse selection of Cavas for diners to try by-the-glass as well as exciting food pairing suggestions to provide new tasting experiences for the bold. Although Cava is well-suited for Spanish and Mediterranean food menus, the program will showcase brand new ideas for food pairings with unexpected cuisines that aren't always associated with Spanish or sparkling wine.

In addition to these special in-house promotions, social media competitions and giveaways and online events will fuel digital engagement of Cava enthusiasts across the U.S.A.

Online events include:

- **Cava & Conservas** on Wednesday, October 13 at 7:00 pm EST with Chef Jonah Miller of NYC-based Huertas NYC and Blaine Ashley of The FIZZ is Female. NYC residents may register and purchase the wine and conservas pack (three wines paired with three conservas) [here](#).
- **A Cava for Every Palate** on Thursday, October 14 at 6:00pm EST, hosted by 2021 Wine Enthusiast 40 Under 40 Tastemaker Shakera Jones (Black Girls Dine Too, A Glass for Every Palate). The educational session focused on Spain's beloved traditional method sparkling wine includes a tasting of four Cavas. Register and purchase the wine pack through retailer JC Select Wines [here](#).

To learn more about Cava Discovery Week partners and participating wineries, visit:

<https://www.cava.wine/en/cava-discovery-week-new-york/>. Follow along and join the conversation with D.O. Cava using **#cavaweek**.

For additional information, please contact Katie Canfield of O'Donnell Lane at 530-720-1138 or by email at katie@odonnell-lane.com.



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About D.O. Cava

With more than 70% of international sales, Cava is the Spanish D.O. which exports the most wine: its 370 associated wineries are present in over 100 countries. The D.O. encompasses more than 93,900 acres of vineyards and more than 6,800 winegrowers. Cava is a quality sparkling wine that pairs perfectly with every type of food, and is made using the traditional method, with a strict commitment to origin, land, and sustainability.

Web: Cava.wine

Facebook: facebook.com/do.cava

Instagram: instagram.com/Cava.do/

Twitter: twitter.com/DO_Cava

YouTube: youtube.com/c/doCava

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