

1 Spanish Winemaker Adopted New Sparkling Wine Appellation 西班牙酒莊提新汽酒產地命名

▶ Celebrated Spanish wine producer Raventos I Blanc announced to leave the Cava appellation.

The estate's owner Pepe Raventos thinks Cava has a poor image, and it has no geographical distinction in terms of climate and soils; by now around nine producers had left, but that does not mean they would give up producing sparkling wine.

Raventos plans to adopt a new DO called Conca Del Riu Anoia, the name of a small geographical area in the region. Raventos believes that the new DO should raise the price from the current €0.20/kg to €1/kg, the vineyards must be organically certified, at least ten years old and yields must be set at a maximum of 10,000kg/ha.

The minimum period on the lees should also be increased from nine to 18 months, and only indigenous varieties can be used. The Cava DO stipulates that companies can include domestic and international varieties, including Chardonnay and Pinot Noir.

Raventos will propose to the Consejo Regulador soon, but some wineries think it is easier to abandon the Cava DO than to establish a new one.

▶ 西班牙Penedes著名釀酒商Raventos I Blanc，打算放棄將旗下汽酒再以Cava作命名。

莊主Pepe Raventos認為Cava的形象低落，亦未能反映風土特性，而去年至今，已有約9家酒莊放棄了Cava，但這樣並不表示他們會放棄生產汽酒。

Raventos的新目標，是希望設立新的DO，並以當地小區Conca Del Riu Anoia為命名。Raventos認為新的DO，首要提高葡萄的收購價格，由現時平均€0.20歐元1公斤，增加至€1歐元1公斤，並全以有機方式種植，葡萄樹齡最少10年，而每公頃產量上限為10,000公斤。

此外葡萄酒與酵母的浸泡時間由9個月增加一倍至18個月，而且只能採用本土葡萄品種。現時Cava除了西班牙本土葡萄，亦容許採用Chardonnay及Pinot Noir等國際品種。

Raventos稍後將向當地監管委員會提出建議，不過當地一些酒莊認為，放棄Cava DO容易，成立新的DO困難。



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Raventos plans to establish a new DO for sparkling wine.
Raventos的新目標，是希望設立新的汽酒DO。

2 Plant-based Closure About to Be Unveiled 植物基合成瓶塞即將面世

▶ Nomacorc announced to use plant-based polymers in making wine closures.

The leading synthetic cork company has spent nearly two years, working on the hybrid of plant-based polymers and oil-based plastic which will be officially launched at the expo in April. Maybe it is still too early to say, but soon Nomacorc may create closures without oil-based plastics at all.

The range will be initially targeting organic and biodynamic winemakers for improving sustainability. Raw ingredients of the plant-based polymers, including sugar and corn, are used to contribute to environmental protection; but the supplies of the ingredients have to be from certified and sustainable sources.

Meanwhile, Nomacorc highlighted that they will continue to strive to substitute oil-based plastics.

▶ Nomacorc宣佈，將植物基聚合物製成合成瓶塞物料中。

合成瓶塞巨頭Nomacorc花了近兩年時間研究，以植物基聚合物，加上石化塑料混合製成，將於今年4月的展覽中面世。雖然現階段仍言之尚早，但假以時日，也許Nomacorc可以推出完全不含石化塑料的瓶塞。

而這種瓶塞初步會以有機和生物動力（Biodynamic）的釀酒商為對象，相信有助提高可持續性。合成瓶塞的物料，主要以糖和玉米為基礎的聚合物，這無疑為環境保護帶來喜訊，但是以糧食作物料，亦有一定的顧慮，雖要非常審慎，確保物料的供應來源，不會對糧食的供應構成威脅才持續和可行。

而Nomacorc表明，將繼續朝著取締採用石油塑料作物料的方向為目標。



Nomacorc will continue to strive to substitute oil-based plastics.
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