

Tel que lu dans The Gazette

Zacharkiw: Under-\$40 bubble guide

From Cava to Prosecco, presenting the best of the inexpensive sparkling wines for the 2013 holiday season

BY BILL ZACHARKIW, SPECIAL TO THE GAZETTE NOVEMBER 30, 2013

> I can't believe this wine doesn't cost more: great finesse for the buck

L'Hereu Conca del Riu 2010, Josep Maria Raventos i Blanc, Spain sparkling, \$20.60, SAQ # 12097946. The winery no longer calls it cava, so let's just call it great Spanish bubbly. Impeccable mix of power and flavour. Subtle notes of apples and pears wrapped around a core of minerals and bitter nuts. The bubbles will make you think Champagne. Serve at 8 C. Drink now. Food-pairing idea: apéritif, terrines, smoked salmon.

> On the sofa in front of the fire: seductive and easy drinking

De Nit Rosé Conca del 2011, Josep Maria Raventos i Blanc, Spain sparkling, \$24.80, SAQ # 12097954. Spectacular rosé. Energy to spare. For those of you who remember the carbonated candy Pop Rocks, this is the adult version. The fresh red fruits explode in your mouth with each sip, tickling your tongue. Refreshing. Fun to drink, yet very elegant. Serve at 8 C. Drink now. Food-pairing idea: apéritif.



