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## FEED YOUR SENSES FROM THE MAVERICK FAMILY OF BLOGS

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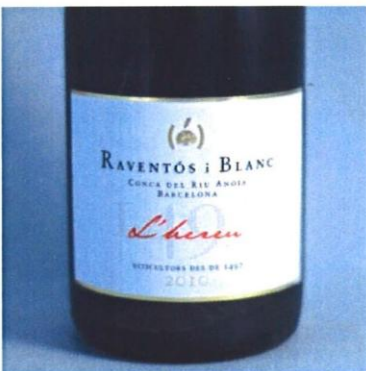
[Another Oldie but Goodie Recipe from Slightly North of Broad! »](#)

### CATEGORIES

- Chef's Side Dish
- Straight Up! Mavericks Behind the Bar
- Uncategorized

### Tis the Season to get Bubbly

There is nothing quite like the pop of a champagne or sparkling wine cork to get you in the holiday spirit! [Maverick Southern Kitchens'](#) Wine and Beverage Manager, Tony Norton, has shared his favorite champagnes and sparkling wines and just in time for Christmas and New Year's celebrations. Cheers to 2014!



#### Raventós i Blanc "L'Hereu" Brut Reserva Cava, Spain 2010

This sparkling wine is made by a very old-school winery that is been in the same family since 1497. The family is also credited with creating the first ever cava (Spanish [sparkling wine](#) of *Denominación de Origen*) in 1872 after Josep Raventos travelled to the Champagne region of France and was blown away by their sparkling wines.

The wine is made by the "Método Tradicional," Spanish for Méthode Champenoise, the same winemaking process used in Champagne. This means the secondary fermentation, which creates the bubbles, happens in the bottle. The wine is also aged in the bottle to develop complexity before release. This is a

relatively light bodied Cava that is based on the grape Macabeo and tastes of citrus and green apple with aromas of fresh baked bread.

\*\*\*Available by the glass and the bottle at [High Cotton](#).