

TOM HEWSON



TIMATKIN.COM

# Catalunya 2025 Sparkling Wine Special Report

BY TOM HEWSON

© 2025 TIM ATKIN £10

# Contents

Pg	
03	Introduction
04	Comparison table
06	Catalunya at a glance
09	Village voices
11	On technicalities
12	A note on scores, categories & prices
13	Awards
16	Tasting notes
37	Complete scores A-Z

---

Thanks for buying this report, which is the result of two months' research, tasting and writing. Please don't share this PDF with others. As well as violating the laws of copyright, it undermines my team's ability to produce these reports in future.

*Muchas gracias por comprar una copia de este reporte, el cuál es el resultado de muchas degustaciones, viajes y mucho esfuerzo, aunque no poco placentero. Por favor respete la ley de derechos de autor y no comparta este PDF con otras personas. En su lugar, invítelos a comprar su propia copia. De esta forma mi equipo de expertos y yo podemos seguir escribiendo y publicando reportes de primera mano sobre las mayores regiones del mundo.*

---



Above & cover: Montargull vineyard at Miquel Pons

# Introduction

*This report is the result of my second trip to Catalunya in December 2024, one year on from the first edition for timatkin.com. I worried at first that December might prove a bit of a dead time to visit, in-between the bustle of the harvest and the optimism of the new vintage's work. In truth it has proven the perfect time to get a feel for the place; the days are clear, the Monserrat mountains are backlit by vivid blue skies and a touch of warmth feeds the grasses that still flower in the vineyards, even as the winter's festivities begin. Winemakers have had a few months to breathe, to taste, and to plan – and are ready to talk.*

There's plenty to talk about, too. 2024 will go down in Spain as a year when water became a story for reasons tragically opposed to the drought stories of 2019 to 2023. The floods that ravaged Northern Spain were the calamitous peak of weather patterns that poured down rain on rural Catalunya too. Unbelievable though it sounds, though, 2024 remains a viticultural drought year, with many reporting yields just as curtailed as 2023; the rains have helped prospects for 2025, yet as I looked out on Cellar Kripta's severely damaged Xarel-lo at the estate, with old vines facing a traumatic amputation of dead wood in this year's pruning, it seems that the deluges simply came too late in the summer to bring relief to this year's harvest.

What remains true, however, is that the best-adapted of Catalunya's vineyards have come through this 4-year drought if not unscathed, then at least intact. There are losses everywhere: STAT. However Catalunya's growers are a tough bunch, as resourceful as their Xarel-lo is when it comes to testing conditions, and most seem content with what they have harvested – and visibly relieved that the stress, for now, is over.

What isn't over, though, is Catalan sparkling wine's seemingly irreparable tendency toward division. This report takes in not only producers inside the Cava DO (although only the wines made entirely from Catalan grapes), but also the wines of the rebels in Corpinnat, Classic Penedès and beyond. There's some irony in the fact that the region with arguably the world's most original

sense of identity for sparkling wine beyond Champagne should be the one with the deepest identity crisis, but, as rumours circle of yet more shifts in allegiances 2025, navigating the region as a whole remains delicate.

The aim here, however, remains to sidestep the intriguing, if frustrating machinations and deal with the wines in the glass, which often have a great deal in common when it comes to ethos and practise amongst the top producers. Perhaps every wine report into every wine region ever written cites untapped potential, but there are wines here to make one wonder at how a region with so many attributes has organised itself to compete largely downwards. The terrific top vineyards of Raventòs i Blanc, Recaredo and Gramona are well known, but as new stars emerge at a similar level simply by virtue of hard work and vision, the prospect of further discoveries seems within reach.

A pessimist might point out that there is a race against time in terms of climate change to turn it around, but as ideas evolve in terms of vineyard work and grape varieties it would be hasty to proclaim any inevitabilities. For now, with the drought broken, winemakers can at least start thinking again about the next year without the threat of imminent catastrophe; thinking about the next fifty can be saved for a rainy day.

**Tom Hewson**  
**London, January 2025**

# Comparison table

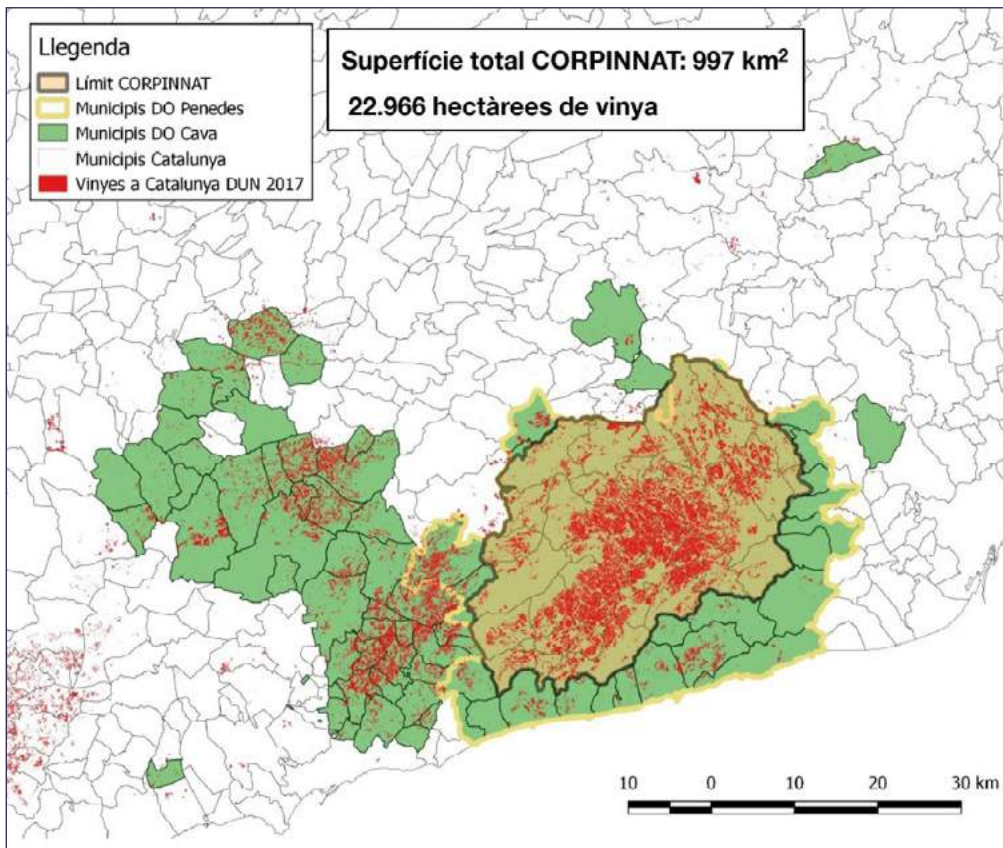
	CAVA	CORPINNAT	CLASSIC PENEDÈS
REGION	Catalonia (Penedès and surrounding, Comtats de Barcelona), Valle del Ebro (Zaragoza/La Rioja/Navarra.Álava), Viñedoes de Almedralejo (Badajoz), Zona de Levante (Valencia)	Penedès (slightly smaller than the Penedès DO, not running all the way to the coast)	Same as Penedès DO for still wine
GRAPE VARIETIES	Xarel-lo, Macabeo, Parellada, Subirat Parent, Monastrell, Garnacha, Chardonnay, Pinot Noir, Trepat	90% must be from Xarel-lo, Macabeo, Parellada, Subirat Parent, Monastrell, Garnacha or Sumoll.  10% may be from non-indigenous grape varietes (Chardonnay, Pinot Noir, Trepat)	Xarel-lo, Macabeo, Parellada, Subirat Parent, Monastrell, Garnacha, Malvasia de Sitges, Chardonnay, Pinot Noir, Muscat d’Alexandria, Sumoll, Gewürztraminer, Riesling
AGEING	Cava de Guarda – 9 months min  Cava de Guarda Superior Reserva – 18 months  Cava de Guarda Superior Gran Reserva – 30 months  Cava de Guarda Superior de Paraje Calificado – 36 months	18 months minimum	15 months minimum
VITICULTURE	All Guarda Superior wines to be Organic by 2025.  All Guarda Superior wines must come from vineyards over 10 years in age, yielding a maximum of 10,000 kg per hectare (8000 kg/ha for Paraje Calificado)	Certified Organic  Maximum yield 80 hl/ha (equivalent to 12,000 kg per hectare)	Certified Organic  Maximum yield 80 hl/ha (equivalent to 12,000 kg per hectare)
OTHER REGULATIONS	All Guarda Superior wines are vintage dated.  'Grower-producers' who only make wines from their own vineyards, at their own estate, may now use the 'Elaborador Integral' logo.	75% of grape supply must be owned or supplied on long-term contracts.  Producers must also be growers.  No selling of musts or wines.  Minimum price per kilo guaranteed to growers.	No selling of musts or wines.  All winemaking operations must happen at the estate.  Only single vintages are allowed, and disgorgement dates must be printed.

# Sub-zones

Cava DO map of the 'Comtats de Barcelona', or Catalan zone. Corpinnat and Classic Penedès are within the 'Valls d'Anoia-Foix', whereas Cava includes Alella (the 'Serra de Mar') and other Catalan regions.



Corpinnat map, showing the slightly extended Penedès DO to the West and the extent of the Cava DO



# Catalunya at a glance

*The 10 things you need to know about Catalan Sparkling Wine*



## **Bubbles are in the blood.**

Catalonia has a unique history of traditional method sparkling wine production, dating back to the late 19th Century when French agents came hunting for grapes and still wines in regions that hadn't yet been hit by the phylloxera bug. Josep Raventós Fatjó, the great-great-grandfather of Pepe Raventós of Raventós i Blanc (somewhat ironically the first winegrower to leave the Cava appellation in 2012), made the first recognised bottle of Cava from the Xarel-lo grape in 1872. To this date Catalonia is arguably the only place in the world with an established culture of traditional method wine production using native (i.e. non-Champenois) grape varieties.



## **The Penedès is at the heart.**

Penedès is the cradle of Catalan sparkling wine. With four competing appellations, there exists no common language for describing the subzones; in the broadest sense it is possible to divide the region into the two mountainous regions of 'Mas del Garraf' and the pre-coastal mountains to the North, with the valleys of the Anoia and Foix rivers sheltered in-between. The winegrowing valleys of these two rivers here constitute the heart of the 'Alt Penedès', from the traditional Cava towns of Sant Sadurn d'Anoia and Vilafranca to the higher altitudes in the West and North. Nearer Tarragona and West of Sitges, the 'Baix Penedès', where grapes for still red wine sit alongside the whites used for sparkling.

Cava is made across a slightly wider area in Catalonia, extending Westwards and North of Tarragona, but also in the unique 'Alella' region near the coast to the East of Barcelona, where the sandy 'sauló' soil and maritime climate yield supple, open wines.

It's almost impossible to arrive at a sensible figure for just how much of Penedès is planted for sparkling wine. Somewhere North of 30,000

hectares are planted in the Cava appellation in Catalonia as a whole (the Cava DO extends to other regions of Spain), with around 4,000 planted for Classic Penedès and 1000 to Corpinnat.



## **Soils and climate.**

In terms of climate, Penedès as a whole sits around category IV of the Winkler index (an index of growing degree days, or accumulated temperatures) alongside Corsica, the Southern Rhône and Stellenbosch; it's a hot place for sparkling wine. However, altitude can cool things down noticeably. In the vineyards running up to around 750m in the Alt Penedès, the growing season can be drastically extended, retaining acidity and freshness. According to Marta Casas at independent Cava producer Parés Baltà, Xarel-lo at their dramatic mountain vineyard in the Alt Camp is regularly four weeks later to ripen than those of the plains surrounding Vilafranca.

Looking downwards, too, holds many surprises; thanks to the mountain ranges, erosion, the twin rivers of the Anoia and Foix and, crucially, the fact that much of the region was once covered by the Mediterranean sea, the soil map is as complex as the topographical one. Some of the region's top Xarel-lo is farmed on the most shallow calcareous soils; there's some resonance, here, with the mineral-strict Chardonnays of the Côte des Blancs and Chablis, perhaps. Otherwise, the landscape is dotted with brick-red, iron-rich clays, sands and marls.



## **Grape varieties.**

The Cava DO reports Macabeo as the most planted grape variety, followed closely by Xarel-lo, Parellada and Chardonnay (for a full comparative list of authorised varieties, see [P4](#)) There has been increasing interest in Subirat Parents, Malvasia de Sitges and Sumoll for their high acidities and heat tolerance,

although few sparkling wines have yet been made highlighting them.

The oft-heard line about what goes where states that Xarel-lo tends to avoid the very highest altitudes thanks to its preference for temperate springs, Macabeo sits in the valleys and Parelada at the higher altitudes. The truth in this rolling, rugged landscape of patchwork soils, small farms and family holdings, though, is that clear patterns are hard to come by.

Another generalisation, that Xarel-lo provides the structure, Macabeo the fruit and Parelada some aromatics, is perhaps a little closer to the truth. Xarel-lo can be taut, structured, almost lip-puckering in its low pH, especially when farmed well on calcareous soils. There's plenty, though, that holds a slightly fatter, grapefruit-skin varietal profile – over-extraction is risky. It's Penedès' best grape for sparkling wine; *“People think that in the world pyramid of grapes Chardonnay is on top, then Riesling, then Chenin Blanc... I know I'm biased but I think Xarel-lo is on top!”*, says Pepe Raventós.

Macabeo, tasted alone, can be fascinating; the same grape as Viura in Rioja, it has a more soft-focus energy, a little peachy and welcoming in shape, if less structured than Xarel-lo. Whereas Xarel-lo tends to batten down the hatches with drought and high temperature, retaining its acidity (or even increasing it through dehydration), Macabeo has a little more tendency to wilt and dry out, leading some to question its long-term suitability. It yields well, though, so is likely to remain popular.

Parelada is hard to get a handle on. Wines that feature it in large doses do appear to be liable to flabbiness, bitterness and hollowness – it just doesn't seem to be a variety naturally suited to being centre stage in bright, refreshing sparkling wines in this climate.



### Cava is Spanish, but not necessarily Catalan.

While Corpinnat and Classic Penedès are restricted to Penedès, the Cava DO itself is a different beast (see [map](#)). Cava does not seem to communicate about the percentage of wines drawn from other parts of Spain, but best estimates point to somewhere between 5% and 10%. Producers of Cava are able to blend across

these regions, although there are only a handful of producers of Cava based outside of Catalonia.



### Internal pressure.

Every region has to deal with uneasy bedfellows, but the schisms became too great to cross for Cava in 2012. Codorníu, Freixenet and Jaumé Serra control 80% of the grape and base wine market (these companies rely heavily on bought-in base wines from co-operatives), enabling what one recent piece of research<sup>1</sup> called an 'oligopsony' in the Cava market. Grape prices dropped to €0.30 (or below) per kilo in 2019; de la Piscina's report cites two studies finding that average growing costs were €0.40-0.45 per kilo, yet prices paid per kilo were as low as €0.15. Prices seem to have recovered now, with reports of 1€ per kilo being achieved in 2024.

It became clear to some of those wanting to make more ambitious wines that Cava was stuck in a low-value trap. First came Pepe Raventós, whose Raventós i Blanc quit the appellation in 2012 to found the 'Conca del Riu Anoia' appellation, which has yet to attract any other estates. More splits, though, were to come.



### Ten years of rebellion.

With no other estates joining the Conca del Riu Anoia, two other groups formed. Firstly, the still wine Penedès DO opened up a parallel sparkling wine DO in 2014 – Classic Penedès. To date sixteen producers have joined. 2018 saw an even bigger blow to the Cava appellation as a group of the most significant producers, including Recaredo, Gramona and Llopart, left to form the 'Corpinnat' brand, which functions like an appellation but crucially guarantees a minimum grape price that has been at least double that paid by Cava in recent years. *For a full comparison, see P4*. During my trip in autumn 2024 there were strong rumour that major changes are afoot for 2025 as well, although at the time of writing these were still under embargo.



### Cava responds.

Cava needs its top producers, so it responded with the most concerted efforts yet to make sense of its unusual geographic identity and disparate interests with

<sup>1</sup> Homs Ramírez de la Piscina, P. (2022), (Un)sustainabilities in a Viticulture Region (El Penedès): Market Economy, Public Policies, and Territorial Model. *Cult Agric Food Environ*, 44: 6-17. <https://doi.org/10.1111/cuag.12288>

new, clearer designations of ageing requirements and the new 'Cava de Guarda Superior de Paraje Calificado' designation for single-vineyard wines and the 'Elaborador Integral' badge that can be applied for by producers that grow and produce their own Cava on their own premises. There continues to be a trickle of movement between groups, with an ever-present rumble of discussion about more changes on the way.



### The legacy of drought.

The years between 2019 and 2024 are unlikely to be remembered fondly here; all were drought-affected, with the exception of 2020 - which was badly affected by fungal disease with results that can unfortunately be sensed in many of the wines, even from top producers. With the Cava DO reporting yields dropping from 300 million tonnes in 2021 to 230 million in 2023 (with 2024 widely expected to fare even worse), the drought's severity gave rise to an eye-catching decision by the largest Cava manufacturer, Freixenet, to "temporarily" furlough 80% of its workforce and source grapes outside the Cava DO for wines made for certain markets. Sales, too, have inevitably slowed as supply is squeezed, with the DO reporting a 12% drop over the first 9 months of 2024 to 149 million bottles, compared to 170 million bottles in the same period in 2023.



### Resourceful viticulture points the way.

If the future of abundant, cheap and suitable grapes for basic sparkling wines here looks uncertain, then the only way is up; up in price, up in quality. Producers are planting – and sticking – with bush vines, rather than dense trellised vineyards, in order to ration out available water. As understanding of 'gentle' pruning methods spread, producers hope to be able to better maintain well-adapted vines whose root systems offer some protection against drought.

Lucious and verdant vineyards are not what you expect to find in this climate; there's always a balance to find between growing cover crops to improve the soil structure and putting even more stress on the vines during drought periods in the growing season, so many growers are experimenting with what can be done over the winter months to improve the soils. Steep terraced hillsides are even being managed with ingenious ploughing systems that can trap heavy rains and encourage them to seep slowly into the rootzone rather than run off down the slope.

In most years, disease pressure in Penedès is relatively moderate thanks to the dry climate, with powdery mildew the main risk. Corpinnat and Classic Penedès both require organic certification, whilst Cava has promised that all 'Guarda Superior Reserva' level wines will be Organic by 2025.



Leo Gramona

# Village Voices

*‘Sant Sadurní is a village of 10,000 people’, Gemma Torelló explains. “Yet all of Cava is here”.*

Catalan sparkling wine is enormous, but also tiny; within five minutes walk around this unassuming town are the doors of many of the famous names not only in Cava, but in Classic Penedès and Corpinnat, too. Certain families, and certain names, pop up with disorienting regularity; step inside the Cava DO’s offices and there’s a brass plaque dedicated to Josep Maria Raventós i Blanc, heir of Cordoníu, whose fairytale-castle estate sits across the road from today’s Raventós i Blanc winery – which was the very first to leave Cava. There are many, many Matas, from Agustí Torello, to the Matas of Recaredo and Pere Mata, there are sons who have taken the names of fathers – yet left the appellations that their father’s estates remain in - there are cousins, and spouses, and friends reaching across every conceivable boundary. Everybody knows everybody. It is a village, and despite the lorries rolling in and out, it still feels like one.

Anybody who has lived in a village will know, too, that few feuds are ever as insoluble as those between neighbours and families. The rifts of the last twelve years are about more than business – they are about a vision for the community, too. I saw many jovial displays of friendship and affection between winemakers here, across

boundaries - but there’s a guardedness, too, as many sense further shifts on the horizon. As a journalist doing a rare traversal of Cava, Corpinnat and Classic Penedès producers over the course of my visits, there were quite a few times when I felt like the one being mined for information..

There’s no doubt that industrial Cava is not really part of the village any more, even if the names are there on the doors. Yes, the tankers roll in, carrying co-operative vinified wines largely – but not exclusively – from Catalunya that are then assembled at the large producers for blending into their basic Cavas, but is it really the lack of geographical coherence in the Cava DO, which includes regions in La Rioja, Valencia and Almedralejo, that damages the identity of Cava, as the defectors often cite?

As an outsider it seems as if the geographical identity of Spanish sparkling wine comes a distant second in consumer awareness beyond a simple, overwhelmingly low expectation of price and modest quality. Are people put off Cava because they don’t know where it comes from? Unlikely. Champagne, it’s worth remembering, still has an ongoing PR battle to inform drinkers that it is not just a wine, but an actual place. The more worrying possibility is that the wines are not,



*The view of Montserrat from AT Roca, Sant Sebastià dels Gorgs*

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

broadly speaking, competing.

Questions of where everything might end up are hard to answer. As Cava DO president Javier Pagès told me, in relation to the threat of further defections, “Corpinnat are fishing – it’s not a criticism, it’s business for them... but we continue with our objectives, to make sure that those wineries feel they have a home in Cava.” Not all the quality producers in Cava could even leave to join another group if they wanted to, of course (which itself is far from certain); those who have built their reputations on zones such as Alella to the East of Barcelona, those who rely on any of the parts of Catalunya apart from Penedès (SEE MAP), or indeed those that simply buy too many grapes (or, as one producer pointed out, own an expensive machine harvester) will have to remain in Cava.

The only theoretical endpoint for a division of Cava is one in which the likes of Codorníu, Freixenet, Jaumé Serra and a handful of other wineries organised around purchased grapes, co-operative pressed and vinified wines and low, low prices remain, alongside a smaller number of independent and grower estates that want to, or have to, remain. The DO’s top-end initiatives, aimed at highlighting top independent producers and special vineyards, appear to be somewhat stalled - the Elaborador Integral label “doesn’t have a waiting list”, according to Pagès, and the ‘Paraje’ vineyards list is still smaller than it was before the defections to Corpinnat. Can Cava persuade producers looking upwards to stay?

As for the lorries circling Sant Sadurní, though, there’s no one-way traffic here. An expansion of Corpinnat is not without risks for

the group; as one member told me, those inside Corpinnat don’t decide who joins on the basis of any agreed notion of wine quality. If a producer meets the requirements in terms of business structure, location, winemaking and viticulture, they would be allowed in. At the moment, the presence of Recaredo, Gramona and Llopart in particular looms large, lending the group a strong reputational core. A large expansion is likely to strengthen the brand in terms of economics and presence, but could risk muddying the message if new entrants aren’t at competitive quality levels.

There is, it seems, no neat solution on the horizon, and it seems likely that this report in 2026 will have plenty more to talk about. What matters, for now, is less the village politics and more the health of the village itself – the health of the vineyards, the farming, the community in Penedès. During my visit in 2023 the scars of the rock-bottom grape prices that marked 2019 onwards, prompting division and anger, were still fresh. This year, there’s a little redress – one seller in the Cava DO told me that there had been quite a recovery from the €0.30 paid in 2019 to €1 in 2024, still well under what some of the competitors outside the appellation will pay but a figure that goes some way to compensating the agricultural community for the lack of yield. With the market uncertain, however, a large-yielding year could easily see prices drop once more.

Until there’s a one minute answer to the question What’s Going On In Spanish Sparkling Wine, though, the truth is that many in the trade and press won’t be ready to listen.



*Alex Torelló Mata at Celler Kripta*

# On Technicalities Drought, Wine Quality and Blind Spots

In last year's report I raised the question of whether Catalunya's drought-affected harvests were even remotely compatible with the sort of compromises required to make good affordable sparkling wines. This year's tasting brought up more high-flyers than last year, but also cemented a sense of two widespread technical challenges facing the region.

The drought has tested the volume model of the giants so pressingly that Freixenet was not able to produce all its wines from within the Cava DO in 2024, sending wines to the Austrian, German and Swiss markets that included grapes from outside the appellation (although according to Cava Do President Javier Pagès they promised to return wholly into Cava as soon as possible). Joan Pons at Cava Miquel Pons didn't mince his words - "the rains saved the estate", he says. Leo Gramona explains that 2024 will finally see an end to "survival pruning" on the estate, which Xarel-lo doesn't much enjoy; harvest volumes are lower even than in 2023. Freixenet opted to furlough most of its staff in the region (in a move which was subject to legal challenge by the government), such was the drop in wine production.

Drought changes business, but it changes the wines, too. The Cava DO introduced a special derogation to be able to press to 74% extraction for Cava de Guarda in 2024 (up from 66%), with the resulting press wines potentially able to be added into blending in Spring 2025 if the DO grants it. It's useful extra wine, but, as grapes were already small and with high solid-to-juice

ratios in 2024, one has to question what sort of quality these pressings will be; in general Catalunya needs to crack down on extraction, not run with it; too many wines are being pushed into overly-bitter palates, requiring unnatural-feeling dosages to balance them or making tough low (or zero) dosage wines for those producers that want to stick to Brut Nature.

Overt oxidation is still an issue for long-aged wines, linked more to over-maturation in bottle and occasionally fast evolution post-disgorgement. The younger wines, though, continue to have an issue with overly-reductive winemaking, mostly within Cava DO. Freixenet and Codorníu are technically very precise, but some other producers scoring lowly here are doing so because of over-prominent sulphurous characters that are likely originating in the primary fermentation phase. Has the drought, and consequent low nitrogen levels in musts and unusual grape chemistries exacerbated this? Is the problem at co-operative level, or are there simply blind spots in some cellars? It's a shame, because these characters sometimes make their way into own-label offerings and supermarket Cavas that are the first point of contact for many drinkers.

Between them, overt bitterness and extraction, and negative reductive aromas account (together with rot-affected aromas unique to the 2020 vintage) for many of the sub-90 scores here which are sometimes arrived at despite otherwise perfectly sound fruit.

# A note on scores, categories & prices

All the wines for this report were tasted between December 2023 and January 2024, split between Catalonia and London. Tasting was sighted.

Everything, bar bottles that were faulty or suspect, is included below. Some producers chose not to show their most basic wines – if the producer doesn't think they merit tasting then we can take their word for it!

With all the confusion over appellations, the most user-friendly way to divide this report was by drawing a few lines in the sand in terms of pricing. Save for rosé, there are no clear stylistic subsets as there are elsewhere – blanc de blancs, blanc de noirs, etc. – and the distinctions between 'Reserva' and 'Gran Reserva' in Cava are

not always as clear in the glass (or wallet) as one might think.

In general, it is the wines that conjure unlikely amounts of energy, freshness, subtlety and grace from Catalonia's punchy and characterful grapes and abundant sunshine that have scored the highest this year. Great wine is about doing the hard things, after all.

Indicative prices are listed as found in the Spanish market in January 2025.



**Wine name**

Classification

A short tasting note

## **99-100: EXTRAORDINARY**

A wine at the summit not only of what is possible in the region, but of significant importance to the entire world of wine. Impeccably balanced, detailed and ageworthy.

## **96-98: OUTSTANDING**

A wine of significant importance and one of the very highest benchmarks for wines from this region, bearing comparison with many of the world's finest.

## **93-95: EXCELLENT**

A complete, convincing wine that excels in almost all aspects of balance, refinement and complexity.

## **90-92: VERY GOOD**

A highly enjoyable wine that is notably above-average in a few key aspects of balance, refinement and complexity.

## **87-89: GOOD**

A balanced, enjoyable wine that represents a solid level of quality for wines of the variety and region, with one or two notable features in terms of balance, refinement and complexity.

## **84-86: FAIR**

A wine that shows both some limitations in aspects of balance, refinement or complexity.

## **80-83: BELOW AVERAGE**

A wine that shows considerable flaws.

*Wines scoring 90 points or above are noted below, and all wines tasted can be found in the final table. Wines scoring under 80 are not included in the report.*

# Awards

---

## *Catalan Sparkling Wine Producer Of The Year – Recaredo, Corpinnat*

Recaredo take this year's top spot for a number of reasons; firstly, 'Turo d'en Mota' 2011 is an exceptional vintage of a global great in sparkling wine, already on dazzling form when tasted for the first time at the estate in December. Beyond this, it is the fact that Recaredo's celebration of their hundredth anniversary in 2024 is accompanied by a range of wines that feels utterly mature, settled and complementary, from the entry Terrers, which excelled in 2019, through the clearly-drawn terroir-expressive Subtil and Serral del Vell to the more classically-mature special release Homenatge a Josep Mata Capellades, released to celebrate the life of their founder.

If the effortlessly (and rather chic) retro stylings of Recaredo's brand might prompt some readers into thinking that tradition rules here, the truth is rather more radical; beyond the fine vineyard work this is a forward-thinking, original cellar that has taken some risks on its route to today's heights. From cultivating their own yeast cultures, practising bottle fermentation without sugar addition (via the tricky technique of must tirage) to widespread secondary fermentation under cork, rather than crown cap, Recaredo prove that there's a great deal of technical mastery behind these vivid, deep and expressive sparkling wines.

---

## *Entry Level - €15 and under*

### **Entry Level Catalan Sparkling Of The Year – U mes U Cygnus Sador, Cava de Guarda Reserva**

U Mes U, an organic producer in the Alt Penedès, are a fine example of a top Cava producer flying, for now, a little under the radar. Many of the wines shone in this year's tasting at the Cava DO for their complete, aromatically convincing fruit; the 'Larus', a canny blend of Xarel-lo and Pinot Noir, was undoubtedly one of the top wines in the region to make significant use of a grape variety that is, in truth, too early-ripening for most of Penedès. I didn't know the prices whilst tasting these wines, so it was a very pleasant surprise indeed to see the fine Cygnus Sador in this category. An unqualified recommendation.



Recaredo

### *Premium - €16 to €25*

**Premium Catalan Sparkling Wine Of The Year** – *Alta Alella Laietà 2019,*  
*Cava de Guarda Gran Reserva*

Alta Alella not only showed what is currently Cava's finest 'Paraje Calificado' bottling in the superbly energetic, layered and fragrant Mirgin OPUS Vallcirera 2019, which I scored above the higher-priced Mirgin EXEO and Mirgin EXEO Evolutio+ bottlings, but presented a wonderful vintage of Laietà, all from the estate's fruit in a vintage that shows a great deal of lift and brightness – not always easy to come by.

---

### *Super Premium - €26 to €59*

**Super Premium Catalan Sparkling Wine of the Year** – *Miquel Pons Montargull*  
*Criança con Corcho 2018,*  
*Cava de Guarda Superior Gran*  
*Reserva*

After last year's discovery of this hidden gem from a beautiful old bush vine vineyard in La Granada, I was eager to visit Miquel Pons this year. Three cousins, Miquel, Joan and Pere are part of a new generation steering this under-the-radar producer toward great things; what they lack, for now, in marketing glitz they more than make up for in the wines, amongst which is this completely original cuvée which already sits amongst the region's top sparkling wines. It makes use of the perfectly-honed art of bottle fermentation under cork, which gives rise to a strikingly pristine, spicy and reductive lees-ageing character that captures all the freshness and detail in the fruit. 2017 was good, but 2018, with its slightly cooler, subtler profile, is even better. Signs, then, that there is talent not only in the vineyards here, but in the cellar, too.

---

### *Prestige and Library - €60+*

**Prestige Catalan Sparkling Wine Of The Year** – *Gramona Enoteca 2006, Corpinnat*

In truth there are few hairs to split in absolute quality terms between the long-aged Prestige releases from the likes of Gramona, Recaredo, Raventos i Blanc and, this year, Llopart with the truly exciting Llegat Familiar 2011. For sheer hedonistic, involving and silky grandeur though, Gramona's Enoteca 2006 is hard to beat; it's a wine you can sit with for an evening and never get tired of.

---

### *Rosé*

**Catalan Rosé Sparkling Wine Of The Year** – *Guilera Far de Las Plèiades Rosé*

Rosé tends not to be the strongest category of sparkling wine in Penedès, but the imaginative Cava producer Guilera has come up with a wine of pure pleasure, capturing plenty of deep and juicy fruit without some of the rusticity that tends to afflict others attempting similar styles. It avoids over-extraction, pulling out beautifully vivid Garnacha and Pinot Noir aromatics whilst staying snappy and bright enough to push all the refreshing buttons that rosé ought to. There might be more serious rosés out there, but Guilera deserve recognition for having a little fun, too.

## *Other Awards*

### **Best Value Catalan Sparkling Wine Of The Year – Raventòs i Blanc, Blanc de Blancs 2022**

Raventòs i Blanc could easily walk away with awards in any category here, from Rosé for the brilliant De Nit to Prestige for the 2013 Mas del Serral, the most exciting vintage of this wine I have yet tasted. What can't be overstated, though, is how badly Penedès needs more wines like Blanc de Blancs; it's a model for what can be achieved at a price which, although higher than most truly entry level Spanish sparkling wine, is still accessible for a wine of this fidelity to place and grape. If you're new to exploring the true potential of Catalan sparkling wine, Blanc de Blancs is just about the perfect place to start.

### **Special Award – Corpinnat – Llopart – Llegat Familiar 2011**

Starting a true, long-aged Prestige project with wines that merit their treatment - and their prices – is a bold move. Llopart, however, have rapidly moved this wine into the very top group of Penedès sparkling in the course of just four vintages. It's a ravishingly pure, mineral, long and authentic tribute to old-vine Xarel-lo on calcareous soils, more restrained and transparent in style than the likes of Raventos' expressive Mas del Serral or Recaredo's stunningly aromatic Turo d'en Mota. As a Champagne reviewer I can't escape the parallels with Chardonnays of Le Mesnil sur Oger; it just has that sort of imperious, energising presence.

### **Special Award – Classic Penedès – AT Roca – Pedregar 2017**

AT Roca have made headway with their pure, stony and precise wines, now being made in a stunning new winery in Sant Sebastià dels Gorgs. The wine, though, that won me over this year is a true original; Pedregar isn't labelled as a rosé, but pours a pale, peachy pink colour, giving away its origins in Garnacha on clay and alluvial soils near Sant Sadurni. It's hard not to be swayed by this engaging, unusual meeting place between peach-tinged fruit, lees-ageing complexity and the salty, briny savour that defines this producer's style.

### **Special Award – Cava – Vins Familia Ferrer – Can Sala 2013, *Cava de Guarda Superior Gran Reserva***

Can Sala is a treasure of Cava, a boutique project of only around 10,000 bottles per year reclaimed by the Ferrer family after the sale of Freixenet to Henkell. The wines, made in a old Champagne basket press in a tiny winery which opens out from the back of José Ferrer Sala's family house, are immensely characterful, layered, contemplative sparkling wines of old-school savour and depth. 2013's natural brightness is a brilliant foil to the style, though – the top Can Sala tasted in a generous and fascinating retrospective of these rare wines at the estate in December.



*Alta Alella*

# Tasting notes:

## Entry level *€15 and under*

---

92

### **U Mes U Fan Tres S.L. Cygnus Sador 2021**

Cava de Guarda Superior Reserva

Umesu continue to impress in the Cygnus range with this classic blend of 40% Xarel-lo, 40% Macabeo and 20% Parellada from the Alt Penedès aged for 24 months. It's discreet, honeyed and fine in profile with white peach, mandarin and pear aromas focused on delicate fruit rather than anything heavy, herbal or grippy. No dosage, but no gaps and no toughness either. Fine quality. 2025-2026

91

### **Gramona Aliances La Cuvee 2021**

Corpinnat

Gramona's 'Aliances' is a group of 13 biodynamically-certified growers covered 450 hectares in the Alt Penedès who contribute to this bottling of 50% Xarel-lo, 30% Macabeo and 20% Parellada. It's model fare, bright with pine honey, rosemary, sweet grapefruit and pear, the palate juicy with satsuma up front before treading lightly with intensity but never grip or angularity. With a flowing, grapefruit mousse and light, balanced dosage of 4.5g it's a typically polished entry for Gramona. 2025-2026

91

### **Mas Bertran Balma 2021**

Classic Penedès

50% Xarel-lo, 40% Macabeo and 10% Parellada. Mas Bertran's style has plenty of definition and refreshment value for Catalunya. This fine value bottling reaches a perfect balance between white peach and floral, soft Macabeo and more green apple and citrus zest Xarel-lo, enriched with a little floral honey. It's accessible, but with energy and interest in tow. 2025-2027

91

### **U Mes U Fan Tres S.L. Cygnus Deneb 2021**

Cava de Guarda Superior Reserva

Making sparkling wines without sulphite additions can lead to speedy evolution, but this appears to be a very fine effort indeed from Umesu. All from Xarel-lo in Sant Marti Sarroca in the Alt Penedès it's stony, pale and refined with ripe green apple, bitter lemon and fennel flavours, sapid and refreshing with a little marine saltiness. Accomplished. 2025-2026

90

### **Alta Alella Mirgin Reserva 2020**

Cava de Guarda Superior Reserva

Alta Alella's entry level Mirgin Reserva, a blend of Xarel-lo, Macabeo, Parellada from their distinctive Alella region North of Barcelona, offers up a fresh delivery of pear, peach and grapefruit with some fresh fennel and peppery notes. It's punchy and rounded, not displaying any of the challenges of a vintage that has seen many wines marked by unclean notes. It's slightly more loosely structured than the 2019, but still makes for attractive drinking. Brut Nature. Integral producer. 2025-2026



**AT Roca Reserva 2022**

Classic Penedès

Coming all around the estate's home in San Sebastià del Gorgs, this blend 45% Xarel-lo, 55% Macabeo shows plenty of sweetly fragranced white peach Macabeo, with fresh comice pear and almond notes and a pleasingly punchy palate of some grapefruit oil heat and grip and a lively mousse. It's a fine, invigorating entry to the estate's brisk and linear style. Brut Nature. 2025-2026



**Casa Ravella Cava Brut Nature Reserva Guarda Superior 2021**

Cava de Guarda Superior Reserva

This classic blend of 40% Xarel-lo, 40% Macabeo and 20% Parellada is smartly put together to focus on juicy, flowing and graceful fruit without any angularity or toughness. Floral honey, mint and crunchy pears meet a little oxidative aromatic breadth and some lees-ageing details of toast and umami on the palate. 2025-2026



**Freixenet Cuvée D.S. 2017**

Cava de Guarda Superior Reserva

Freixenet's lesser-seen premium Cavas can be slick and accomplished for the money, as this mature 2017 demonstrated. Focused, clean-cut and slightly reductive with lots of roasted citrus, toasted almond and peachy notes this features a fine mousse and a precise, integrated and delicate sweetness. 2025-2026



**Jovani Amar by Jovani 2022**

Cava de Guarda Superior Reserva

A good example of smart, subtle barrel integration here, with a little of the Xarel-lo in this classic blend together with Macabeo and Parellada aged in oak to bring just a lick of spicy, maple richness under the polished orange citrus and sweet pear fruit. Full, balanced and satisfying. 2025-2026



**Miquel Pons Reserva 2021**

Cava de Guarda Superior Reserva

This brut nature is model entry-level fare, with ripe mandarin, yellow apple and sweet grapefruit meeting some richer senses of honey and apricot from some fine Macabeo. It's fluid, smooth and without some of the bitterness and toughness that affects many entry-level wines here. 55% Xarel-lo, 40% Macabeo and 5% Parellada. 2025-2026



**Rimarts Cava Brut Nature 2019**

Cava de Guarda Superior Gran Reserva

Rimarts turn out bright, zingy and energising Cavas. This is straight up and true, with zesty lime, pine and bright herbals framing a snappy and airy palate tuned with plenty of refreshment value and subtle bitters. Xarel-lo, Macabeo and Parellada. 2025-2026



**Rovellats Gran Reserva Original Brut Nature 2018**

Cava de Guarda Superior Gran Reserva

Dominated by Xarel-lo at 65%, with 20% Macabeo and 15% Parellada, this wears its relative maturity lightly with a lick of almond richness under candied pear, sweet orange citrus and anise nose. The bitterness is integrated, the mousse settled and the wine doesn't miss any sweetness as a brut nature. 2025-2026

90

**Rovellats Reserva Imperial Brut 2021**

Cava de Guarda Superior Reserva

As opposed to the Xarel-lo dominated Gran Reserva, Reserva Imperial focuses on Macabeo at 65% with 20% Xarel-lo and 15 % Parellada. Accordingly it's slightly more voluminous and fruit led, with some peardrop, greed apple and yeasty bread dough aromas spiked with a little dried herb Xarel-lo. Approachable. 2025-2026

90

**Sumarroca Gran Reserva Brut Nature 2021**

Cava de Guarda Superior Gran Reserva

Xarel-lo, Macabeo and Parellada from Sumarrocca's own vineyards aged for 36 months. Even at Gran Reserva level this remains light, bright and slightly reductively styled with some pear and almond essence, sweet grapefruit and bitter orange flavours. There's a subtle chalkiness on the palate, but the overall feeling is fresh, fluid and easy, avoiding anything tough or savoury. Well made. 2025-2026



Carol Vallès, Subirats

# Premium €16 to €25

---

94

## **AT Roca Pedregar 2017**

Classic Penedès

Pedregar is the outlier in AT Roca's portfolio, coming from a more distant site of Garnacha located on clay and alluvial soils near Sant Sadurní. Even though it follows the AT Roca style with its pointed, saline and invigorating dryness, there's a softer side here, too, with fragrant strawberry and grapefruit and a lick of sourdough richness from the lees ageing. It's a subtle, enticing and imaginative sparkling wine rather unique in the region. Brut Nature. 2025-2026

93

## **Alta Alella Laietà Gran Reserva 2019**

Cava de Guarda Superior Gran Reserva

Alta Alella, located in unique Alella just to the North of Barcelona rather than Penedès, excels with mid-range Laietà in 2019. Blended from Xarel-lo (here called Pansa Blanca), Chardonnay and Pinot Noir, there's a degree of lift, focused and layered freshness which is hard won in Cava. The intriguing blend successfully adds some red plum Pinot fruitiness into more classical aromas of pine honey, juicy pear and apricot kernel. There's a zesty, citrus-bitter palate cut with sea-salt savour, never heavy yet energetic and harmonious. This doesn't tire, but keeps offering complexity and charm. Brilliant. Brut Nature. Integral Producer. 2025-2027

93

## **Carol Valles Mallarenga Gran Reserva 2018**

Cava de Guarda Superior Gran Reserva

A blend of 40% Chardonnay, 40% Xarel-lo and 20% barrel-fermented Xarel-lo, Mallarenga is a beautifully energetic, complex cuvée of chabby citrus, tropical fruit, subtle spiciness from the Chardonnay and a driving, lightly bitter and stony Xarel-lo focus. Unusually focused and precise. 2025-2027

93

## **Gramona Imperial 2018**

Corpinnat

Imperial has long been Gramona's banner wine, hardly entry-level but always showing fine quality beneath the celebrated bottlings that sit above it. 50% Xarel-lo, 30% Macabeo, 10% Parellada and 10% Chardonnay offer a hugely vivid, inviting nose of super ripe, juicy grapefruit and roasted almond, with some apricots and brown pastry, all framed with a beautifully chabby reductive tilt. What strikes most, here, is the silky delivery on the palate, polished smooth with subtle citric bitterness and cushioned mousse. Exemplary. 2025-2027

93

## **Miquel Pons Montargull 2021**

Cava de Guarda Superior Gran Reserva

As well as the stellar cork-aged 'Tapon de Corcho' bottling, Miquel Pons produce a more youthful, transparent picture of this old vineyard of 60% Xarel-lo, 30% Macabeo and 10% Parellada, with 20% of the Xarel-lo fermented in barrel. . It's deep, fragrant and fine with clementine, pineapple and light brown butter notes alongside concentrated dried pear and a little lemon-barley complexity. Rewarding, layered Cava. Brut Nature. 2025-2027

93

**Miquel Pons Vintage Gran Reserva 2019**

Cava de Guarda Superior Gran Reserva

This 50:50 blend of Xarel-lo and Macabeo is rounded, complete and beautifully textured, focusing on bright nectarine fruit and lightly resinous notes and, as will all the Miquel Pons, never straying into toughness or extraction. With its settled mousse and gentle lees-ageing complexity it is fine value indeed. Brut nature. 2025-2027

93

**Sabaté i Coca Josep Coca 2018**

Corpinnat

This continues to be an under-rated gem, a Corpinnat of beautiful clarity and subtle complexity. It's hard to believe it's a brut nature with all the sweet clementine, pine and apricot kernel fruit, juicy but precise, and the fine aromas of roasted limes, grapefruit and white peach are constantly inviting. Very, very lively, lightly (and positively) reductive, everything is beautifully aligned here. Xarel-lo and Macabeo from the Bitlles river valley. Brut nature. 2025-2027

93

**U Mes U Fan Tres S.L. Larus 2021**

Cava de Guarda Superior Reserva

This is an imaginative blend of 50:50 Xarel-lo and Pinot Noir from Umesu's estate that just works; the Pinot Noir aromatics here are beautifully true, with some deep, fragrant plum and blackberry fruit meeting toasted almond maturity, spicy dried ginger and citric Xarel-lo to bring out the best in both grapes. It's vinous but not heavy, the Xarel-lo pulling the Pinot, which can sometimes be flabby in Penedès, tight, long and sapid. Impressive! 2025-2027

92

**AT Roca Esparter 2017**

Classic Penedès

It's quite rare to find a 100% Macabeo sparkling wine in Catalunya, so this bottling is a must for any intrepid explorers into the region's grape varieties. The pretty aromatics, of nectarine, fresh quince and blossom are certainly still in evidence here, although the oak and foudre fermentation, coupled with the length of ageing, has brought a sense of maturity and savoury, leesy complexity, too. In a sense this is possibly too mature now, but there's plenty of interest. 2025-2027

92

**Carol Vallès Rossinyol 2017**

Cava de Guarda Superior Gran Reserva

One of Cava's top wines from Chardonnay and Pinot Noir, this follows the estate style in its understated freshness. Slightly reductive, its fragrance of sweet lemon, apple and blueberry heads towards richer yellow plum and chalky nuances with air. Full of floral, bright details, it avoids the heaviness and over-ripeness seen in some Cavas from these varieties. 2025-2027

92

**Cisteller Lucidity 2022**

Corpinnat

The newest entrant to the Corpinnat group as of December 2024 is Cisteller, based in Subirats (although the grapes for this cuvée hail from the nearby Muntanyes d'Ordal). Lucidity is a vibrant, youthful wine that nevertheless demonstrates very a complete and fine fruit quality. Mandarin, grapefruit, apricot kernel and gentle fresh herbs are teased out on a palate of fine acidity and tapering, chalky length. A refined, transparent style of real promise. Xarel-lo and Macabeo. 2025-2027



**Gramona Innoble Cuvée 319 NV**

Corpinnat

Innoble is an unusual bottling for Penedès in that it is a multi-vintage, perpetual reserve consisting, in this edition, of Xarel-lo from 2016, 2017 and 2018 all kept in foudre together. It shows a little more open, oxidative profile than the other Gramona wines with light spiced apple, brown pastry and pear, before a palate of pleasingly chewy, salty preserved lemon and apricot skin. Perhaps a little more of a work in progress than the other, tightly polished Gramona wines, but it's certainly one to watch. 2025-2027



**Guilera Musivari 2007**

Cava de Guarda Superior Gran Reserva

This is quite remarkable in some ways; for a 2007 the ageing profile is very subtle and controlled, with some walnut honey and dried spice complexity signposting the maturity without anything dried-out or tough. Fennel, mandarin and sweet green apple remain, the palate clean, true, and smoothed out. Xarel-lo, Macabeo and Parellada. 2025-2027



**Mas Candi Indomable 2017**

Corpinnat

50% Xarel-lo and 50% Macabeo from Gunyoles d'Avinyonet. Bright, vivacious and crisply-defined aromatics here, from rosemary and mandarin to Asian pear and apricot, all put through a gentle creamy build on the palate before a firm, dry and chalky finish. It's invigorating, well-built and expressive, without anything tough or over-worked. Brut nature. 2025-2027



**Oliver Viticultors Gemma Gran Reserva Brut Nature 2019**

Cava de Guarda Superior Gran Reserva

Another polished and fruit-forward cuvée from this underrated producer, whose wines deserve more attention. Ripe yellow apples, lime marmalade and gentle sage herbals sit on a smoothed-out, approachable palate plumped up with a little ginger biscuit ageing richness. Wines whose enjoyability comes from fine fruit and careful winemaking. 50% Xarel-lo, 35% Macabeo and 15% Chardonnay. 2025-2027



**Raventos i Blanc Blanc de Blancs 2022**

Conca del Riu Anoia DO

Pepe Raventos and his team never seem to let their entry cuvée stop pushing for quality, and it shows; it's a hugely invigorating, stony rush of energy even in hot 2022, with compressed intensity and lift to dried apple, peach blossom and preserved citrus flavours, just subtly reductive and chabby. The sense of extraction and bitterness is subtle, which makes this just perfectly pitched between approachability and structure. 40% Xarel-lo, 39% Macabeo, 15% Parellada and 6% Malvasia de Sitges. 2025-2027



**Raventos i Blanc De La Finca 2021**

Conca del Riu Anoia DO

50% Xarel-lo, 40% Macabeo and 10% Parellada from the higher, fossil-rich vineyards of the Anoia river. This is always a sweet spot in the Raventos portfolio, and hot and dry 2021 provides a vintage of marked aromatic intensity. It's not, however, overcooked – with russet apple, bittersweet lemon and some savoury sourdough-like toastiness it keeps a surprising delicacy and tension in hand, too. Refined. 2025-2026

92

**Vins El Cep Mim Natura Blanc De Noirs 2019**

Cava de Guarda Superior Gran Reserva

Again Vins El Cep have turned out some of the most convincing Pinot Noir-based sparkling wine in Penedès, here met with 15% Chardonnay all from calcareous soils in the El Prats on the banks of the Anoia river. Just 30% juice extraction – half of what may be used – yields a texture of relative refinement and clarity here, with expressive pear, red plum and toasted bread and butter notes, heading to lightly chewy fruit-skin grip and stony length. A fine achievement with these varieties. 2025-2027

91

**Carol Vallès Guillem Carol Gran Reserva 2018**

Cava de Guarda Superior Gran Reserva

Macabeo, Xarel-lo, Chardonnay and 5% Pinot Noir. Carol Vallès produce a vivid, bright and modern style of Cava with admirable delicacy and lift. Juicy grapefruit, sweet pear and meadow flower aromas sit with gentle nutty lees richness and a crisp, neat build, all adding up to an effortlessly charming Cava of subtlety and grace. 2025-2027

91

**Julia Bernet Barraea dels Cosecons 2018**

Corpinnat

Old vine Xarel-lo planted at 500m elevation in Subirats. This shows plenty of intense, briny and pithy Xarel-lo character although the ageing has mellowed it rather attractively into dried apricot, roasted pear pineapple and caramelised lemon flavours. Concentrated and frank, it's ready to approach now. Brut nature. 2025-2027

91

**Maria Rigol Ordi Maria Gran Reserva Brut Nature 2016**

Cava de Guarda Superior Gran Reserva

This Xarel-lo, aged for 78 months on lees, certainly shows some mature aromatics but stops clean of anything bruised or over oxidative. It's open, with green apple, thyme and briny, salty depth, intense but not firmly structured. A good brut nature that benefits from drinking rather than keeping. 2025-2027

91

**Miquel Pons Eulalia 2021**

Cava de Guarda Superior Reserva

This cuvée is all about Macabeo, which leads with a pretty and alluring aromaticism of peach blossom and sweet pear. It's succulent, approachable and soft, rather unique in character for Cava but, according to the Miquel Pons team, very popular at Christmas time. 60% Macabeo and 40% Xarel-lo. 2025-2027

91

**Oliver Viticultors Sadurni Oliver Cuvée Barrica Brut Nature 2020**

Cava de Guarda Superior Reserva

This producer continues to turn out friendly, fine and balanced Cavas that champion their fruit. This blend of 35% Xarel-lo, 30% Chardonnay aged in 500l oak, 25% Macabeo and 10% Parellada knits white peach and butterscotch flavours into a more classic herbal, floral and grapefruit lift. Oak doesn't always sit well here, but this is a Cava of some complexity, subtlety and charm. 2025-2027

91

**Pere Mata Cupada N°28 2021**

Cava de Guarda Superior Reserva

This blend focuses on pretty, floral and sweet-fruited Macabeo, balanced and flowing with no dosage. Green pear, peach blossom and mandarin fruit meet a full, yet not heavy, palate with a gliding mousse and an easy charm. Well conceived. 55% Macabeo, 30% Xarel-lo, 15% Parellada. 2025-2027

91

**Vins El Cep Clos Gelida 4 Heretats 2019**

Cava de Guarda Superior Gran Reserva

A vineyard selection of 50% Xarel-lo, 20% Macabeo and 15% each of Chardonnay and Parellada from various vineyards in this Integral producer's estate. There's some heat evident in the fruit here, but it's not too pushy; flavours of sweet white pear flesh, russet apple and tangy lemon fill out a palate that is full of salty mineral drive and chalky bitterness. It's frank and drying, as this producer's Cavas tend to be, but not without light and shade. 2025-2027

90

**Albet i Noya Brut 21 2021**

Classic Penedès

An unusual blend of Chardonnay and Parellada. A polished, discrete nose of nectarine, juicy pear and clementine zest, with nothing too obvious and none of the overt citric and herbal signatures of Xarel-lo. The palate is a little punchy, not tremendously long or vivid but relatively bright given the grape varieties. Dosage of 5 g/l. 2025-2026

90

**Albet i Noya Efecte Brut Nature 2021**

Classic Penedès

A pretty peardrop, satsuma, green apple and fresh fennel nose add up to a well-pitched entry style, with enough zip and brightness and no toughness. A delicate mousse, with touch of grapefruit bitters on back. Xarel-lo, Macabeo and Chardonnay. 2025-2026

90

**Colet Vatua 2021**

Classic Penedès

This highly unusual blend of Muscat and Gewürztraminer presents somewhat reductively, with vegetal tones over orange blossom, clementine, spicy powdered ginger and apricot fruit. The mousse is soft, the bitterness relatively subtle, and whilst it isn't long or fantastically complex it certainly scores some points for creativity. 2025-2026

90

**Freixenet Reserva Real NV**

Cava de Guarda Superior Reserva

All hand harvested Xarel-lo, Macabeo and Parellada aged for 30 months under cork. This is Freixenet's most lively and interesting wine, with a smoky reductive side energy to its chappy grapefruit, green apple and toasted almond flavours held in a pleasing amount of freshness by cooked lime acidity. It's smoothed out, polished and approachable. 2025-2026

90

**Giró Del Gorner Brut Nature Gran Reserva 2017**

Cava de Guarda Superior Gran Reserva

This harmonious, mature blend of 52% Xarel-lo, 32% Macabeo and 15% Parellada is full-bodied and firm with chappy citrus, honey and dried apple flavours and some brown bread toast. Tuned rather reductively and quit heavy on citric bitterness it is still moderately energetic although needs drinking sooner rather than later. 2025-2027

90

**Juvé y Camps Reserva de la Familia 2018**

Cava de Guarda Superior Gran Reserva

This cuvée epitomises the best of Juvé y Camps time-honoured style, with an old-school savour of russet apple and dried leaves, roast lemon and fennel. A more autumnal style than some, but carefully honed. 2025-2027

90

**Maria Rigol Ordi Mil-lenni Reserva Brut Nature 2019**

Cava de Guarda Superior Reserva

This blend of Xarel-lo, Macabeo and Parellada is aged under cork for the second fermentation. Punchy, grippy and lightly oxidative in style, but the full spiced apple and yellow grapefruit fruit is ripe and expressive enough to keep everything afloat too, detailed with some fresh fennel herbaceousness. Attractive. 2025-2027

90

**Mas Bertran La Graua 2014**

Classic Penedès

From a parcel of Xarel-lo and Macabeo planted in 1951, this mature cuvée shows aromas of cooked apples in cinnamon, quince and musk, treading on the edge of over-maturity and strong lactic flavours but landing on the right side thanks to a narrow, pithy texture and enough balancing freshness. 2025-2027

90

**Nadal Ramon Nadal Giro 2016**

Corpinnat

67% Xarel-lo and 33% Parellada from Nadal's estate in Torrelavit. This is the pick of Nadal's wines at the moment, a very traditional-feeling aromatic profile of overt anise, pine and floral honey with some pear syrup and rounded, creamy palate of russet apple fruitiness. 2025-2027

90

**Torelló 2a 2019+2020**

Corpinnat

A blend of organic Xarel-lo, Macabeo and Parellada from the Can Martí estate. It's an appealing and immediately approachable wine of soft apricot, honeysuckle and honeyed apple, stylistically a little more bright and driven than some of Torelló's wines yet lined with a little toasty almond and ginger biscuit richness. 2025-2027

90

**Vins El Cep Mim Natura Pinot Noir 2021**

Cava de Guarda Superior Reserva

All Pinot Noir from the Can Prats estate. This is one of Cava's most convincing all-Pinot Noir cuvées, rather stripped back in the estate's mineral and edgy style but not lacking for delicate redcurrant and pale pear juice fruit. There's an energising grip on the back end and rather a prominent reductive signature that heads towards vegetality but doesn't over-obtrude. 2025-2027



José Maria Ferrer at Can Sala

# Premium + €26 to €59

96

## Miquel Pons Montargull Tapo de Corchon 2018

Cava de Guarda Superior Gran Reserva

2018 was not quite the pressure-cooker of a vintage here as it was elsewhere in Europe, and Miquel Pons have turned out the best yet edition of this remarkable cuvée. Hailing from an old bush vine vineyard in La Granada, it sees its lees ageing under cork, rather than crown cap, which adds a shot of reductive, spicy energy that lifts this already-stunning fruit to another level. It's fantastically detailed and precise for Penedès, with toasty lime peel, gentle peach fragrance from the Macabeo, vanilla-roasted pineapple and peppery lift all meeting a palate of quite beautiful, airy clarity and softly-spoken intensity. A wine that stands with Penedès finest. 45% Xarel-lo, 45% Macabeo, 10% Parellada. 2025-2030

95

## Alta Alella Mirgin OPUS Paraje Calificado Vallcirera 2019

Cava de Guarda Superior de Paraje Calificado

This is currently the most complete and complex of Cava's Paraje Calificado wines. It isn't from Penedès, but from the white granite Sauló sands of the Alella region to the North of Barcelona just 2km from the sea. With 40% Xarel-lo (here called Pansa Blanca) and 60% Chardonnay vinified in oak, it marries enticing fragrances of orange blossom honey, pine resin and bitter lemon with subtle tropical notes and a elongating, stony palate. There's intensity and volume here, but a light-footedness and genuine vivacity and lift that sets it in the very top echelon of the region's wines. Brut Nature. Integral Producer. 2025-2028

95

## Gramona Lustros 2015

Corpinnat

This is simply a top, top vintage for Lustros, explosively aromatic yet ultra-crisp and proper in shape. Mandarin, dried apple and toasted spices lead into richer notions of nougat and vanilla, playing with smoky, chappy reductive characters and powdered ginger complexity. It's energetic and outgoing aromatically, but ultra smoothed-out and moreish to drink. 2025-2029

94

## Carol Valles Gran Reserva Familiar 2013

Cava de Guarda Superior Gran Reserva

Macabeo, Xarel-lo, Parellada, Chardonnay and Pinot Noir, all in stainless steel. Unsurprisingly for this small producer this cuvée remains extremely bright and energetic at 10 years of age, with lots of lemon and lime fruit, toasted brown bread and subtle gingerbread richness heading to a little Brazil nut depth. It's light-footed for a Gran Reserva, but still very much saturated with subtle layers of flavour. Fine stuff. 2025-2027

94

## Miquel Pons Montargull Tapo de Corchon 2016

Cava de Guarda Superior Gran Reserva

With two years post-disgorgement this vintage of one of Cava's new star wines is slowly shedding some of its star-bright aromaticism and heading into maturing scents of dried peach, toasted bread and cooked lime, warming up with some musky spice and just starting to soften on the palate. Proof, again, that this blend of 45 % Xarel-lo, 45% Macabeo and 10% Parellada from old bush vines in La Granada has serious quality potential in this cork-aged edition. 2025-2027

94

**Miquel Pons Montargull Tapo de Corchon 2017**

Cava de Guarda Superior Gran Reserva

There's a striking volume and presence to this cork-aged single vineyard cuvée from Miquel Pons one year after disgorgement. The 2017 is bold, with brown butter, toasted spices, pear and cocoa aromas hitting sweet cooked lime fruit, all energised and lifted by the freshness achieved by tirage under cork. The 2018 may have the ultimate edge in terms of finesse, but the 2017 shows how nicely this up-and-coming star in Cava can develop post-disgorgement, too. 45% Xarel-lo, 45% Macabeo, 10% Parellada from the bush vines of the Montargull vineyard in La Granada. 2025-2028

94

**Recaredo Subtil 2019**

Subtil is a fascinating example of Xarel-lo's ability to reflect terroir ; make sure to taste it next to Serral del Vell to see how the richer clay soils in this parcel of the estate bring a rounder, peach and apricot kernel fruitiness to the wine than the calcareous expressions, with honey and pine aromas, a touch of juicy clementine body and a slightly briny savour. It's a hugely rewarding, inviting Corpinnat. 2025-2027

93

**Alta Alella Mirgin Exeo Paraje Calificado Vallcirera 2017**

Cava de Guarda Superior de Paraje Calificado

Made from a vineyard selection of the Vallcirera Paraje Calificado vineyard, this takes the 40% Xarel-lo (Pansa Blanca) and 60% Chardonnay blend of the 'OPUS' bottling and extends the ageing to 66 months on lees. In 2017 this is packed with substance; pineapple, mandarin and resinous aromas sit with a powder ginger spiciness and a bristling nut-skin grip, adding up to a sparkling wine with a still-wine like balance and intensity, albeit still lifting with enough suppleness and delicacy of mousse. There's a real sense of identity here, although little to choose on absolute quality terms between this and the current OPUS bottling. Brut Nature. Integral Producer. 2025-2027

93

**AT Roca Finca els Gorgs 2014**

Classic Penedès

AT Roca's top wine, from co-planted Xarel-lo and Macabeo on the estate's calcareous soils in San Sebastià dels Gorgs, is another finely drawn, intense and complex sparkling wine from this producer showing a pleasing balance between the maturity of roasted citrus and fresh nuts on the one hand and plenty of freshness and detail in orange oil, russet apple and pink grapefruit flavours, touched with some fennel seed herbaceousness on the other. It's frankly dry, savoury and persistent, with a settled mousse and a food-friendly lick of chalky bitterness. Barrel fermentation, with 100 months on lees. Brut nature. 2025-2027

93

**Gramona Lustros 2016**

Corpinnat

Lustros 2016 hails from an extremely dry year in Penedès, yielding extremely small, concentrated grapes. Accordingly this is a decadent, bold and up-front style for this cuvée, with a big race of sweet mandarin, orange blossom, roasted lemon and apricot, bolstered by lees-ageing richness. It's lightly creamy and toasty, with coffee and brioche notes that will grow with time – it will continue to open up over the short term. 65% Xarel-lo and 35% Macabeo with 86 months on lees. 2025-2029

93

**Guilera Agosarat 2006**

Cava de Guarda Superior Gran Reserva

Guilera claim they want to 'explore the limits of Cava', and they've done some successful navigation here; there's certainly a deep-running vein of maturity in the cooked lemon, musk and dried flower aromas here, but it's far from tired with a flowing, silky mousse and a delicious lick of marine, oyster-like complexity on the finish. It's rewarding, layered Cava of real character. Xarel-lo, Macabeo and Parellada. 2025-2026

93

**Maria Rigol Ordi Microtiratge 9 Gran Reserva Brut Nature 2013**

Cava de Guarda Superior Gran Reserva

This blend of 45% Xarel-lo, 35% Macabeo and 20% Chardonnay is drinking perfectly today with its beautifully restrained and finely drawn style. There's a layer of fino-like marine and salty focus over dried apple and lime flavours, with some spicy ginger and turmeric around the sides but an overriding sense of perfect balance between still-juicy fruit and smoothed-out ageing complexity. A fine Cava. 2025-2027

93

**Parés Baltà Blanca Cusiné 2017**

Cava de Guarda Superior Gran Reserva

Parès Baltà craft some of Cava's most distinctive wines, and this blend of 78% Xarel-lo, 12% Pinot Noir (vinified in oak) and 10% Chardonnay is no different. There's an intriguing, rather unique passion-fruit like lift to the aromatics here, which retain a little sparky, smoky reductive energy to its roasted pear, sugared almond and dried apricot notes. Rounded, full and detailed, it's a Cava treading its own path with aplomb. Brut Nature. 2025-2026

93

**Recaredo Terrers 2019**

57% Xarel-lo, 25% Macabeo, 17% Parelada and 1% Monastrell. This, one of the last of the run of 2019 Terrers, has seen an impressive 52 months on lees (the first of a new vintage will see around (36 months). It's a welcome boost to what is already an excellent vintage for Recaredo's entry level, showing grapefruit oil, dried apricot and salty pastry all picked up by delicate spice notes and a persistent, chalky-dry palate. Subtle and fine. Brut nature. 2025-2026

93

**Sabaté i Coca Reserva Familiar 2014**

Corpinnat

Sabaté i Coca's top sparkling wine is a deeply flavoured, decadent treat full of apricot pastries, gentle mango sweetness and sweet spice, trading on roundness and approachability more than mineral drive yet enlivened by a subtle reductive smoky focus. It's perfectly bright and persistent, too – layered yet approachable. 100% Xarel-lo from the 'Terroja' vineyard, 30% fermented in old chestnut barrels. 2025-2027

93

**Sumarroca Letargia Gran Reserva Brut Nature 2012**

Cava de Guarda Superior Gran Reserva

This is a serious, vivid and boldy drawn Cava with plenty going on; there's brightness in orange citrus, cooking apple and anise, toasty sourdough richness and a huge citric lift on the palate, touched with grapefruit bitters and floral honey. Real energy and drive here, especially given the 12 years already under its belt. Xarel-lo, Macabeo and Parelada. 2025-2027

92

**Cisteller Courtship 2022**

Corpinnat

This newcomer to Corpinnat in Subirats has debuted two wines that, although youthful, demonstrate some beautiful fruit and promising style. This is a 'blanc de negre' from Garnacha, primary with red pear, raspberry and blossom aromas but notable for a beautifully stony, elongating and peppery palate. It's more vinous than 'Lucidity', yet still refined and complete in its youthful style. 2025-2027

92

**Colet Navazos Edition N° 15 2021**

Classic Penedès

This is the most rewarding wine in the Colet portfolio, a collaboration with top Jerez producer Equipo Navazos. 100% Xarel-lo, with Palo Cortado and Amontillado used to top up at disgorgement. Aromatically the Jerez influence comes with some sea salt marine notes, but there's a intriguing vein of dark bread-like savour under ripe pear fruit and blossom notes. There's a little more restraint on the palate here than in most of the Colet wines, with fine-lines of salted lemon, apricot and walnut, all ending with a hint of Jerez umami. Engaging. 2025-2026

92

**Julia Bernet Maria Bernet 2014**

Corpinnat

100% Xarel-lo from the Barraca dels Coscons vineyard in Subirats, with extended ageing on lees. This is a punchy, energetic and frank wine made approachable by some softening with age, although the dry citrus, grapefruit bitters and slightly chewy palate are still full of bite. Honey, dried pear and gingerbread aromas offer some warmth and complexity, meaning this is now entering a nice drinking window. 2025-2026

92

**Llopart Brut Exvité 2011**

Corpinnat

Xarel-lo and Macabeo over 70 years of age from the Les Flandes estate, aged for 96 months. The style here is powerful, almost plush with this extended lees-ageing, with forward bitter lemon, toasty almond and dried apricot fruit framed rather reductively. It's a fine, deep example of an aged Corpinnat that is ready to approach today. Brut. 2025-2026

92

**Recaredo Serral del VELL 2018**

From a hill on the estate rich with large blocks of limestone in the soil comes this Xarel-lo dominated blend which, together with 15% Macabeo, truly expresses its site with long lees ageing in tow. There's a slightly wild, herbal energy here, with yellow apple, plum and cut pear aromas and a brisk energy on the palate. It's more front-loaded and perhaps a notch below the 2017 in structure and follow-through, however. A portion of the Xarel-lo here is vinified in oak. Brut nature. 2025-2028

92

**Sumarroca Núria Claverol Homenatge 2016**

Cava de Guarda Superior Gran Reserva

This top bottling from Sumarroca, which comes in an unusual bottle shape, is ageing with lovely control and delicacy, showing ripe peach and mandarin nose with some fresh fennel brightness and a little stony seriousness, too. There's a charry, enlivening struck-match reductive side lurking, but the palate is beautifully sapid and serious, finishing with an intriguing mineral, slatey twist. 2025-2027

92

**Vins El Cep Claror Cava De Paratge Can Prats 2016**

Cava de Guarda Superior de Paraje Calificado

From Xarel-lo, Macabeo and Parellada bush vines planted in 1969 come this open, mature and dramatic Cava fully packed with pear, salty nuts, powdered ginger and intense bitter grapefruit flavours. It's chalky, drying and expressive, turning honeyed with age yet still offering purity and vivacity. Fully mature. 40% Xarel-lo, 30% Macabeo, 30% Parellada. 2025-2027

91

**Codorníu Ars Collecta La Pleta 2014**

Cava de Guarda Superior de Paraje Calificado

This remains the pick of Codorníu's Ars Collecta range, and likely the region's top all-Chardonnay cuvée from this cool Paraje vineyard. As they tend to be in Penedès this is certainly tuned on the ripe, slightly loose and juicy side, but with its complexity of dried orange, roasted apple and bitter apricot kernel it holds the toasty, nutty ageing flavours well. 2025-2027

91

**Torelló Gran Torello 2016**

Corpinnat

48% Xarel-lo, 47% Macabeo and 5% Parellada from the Can Martí estate. A typically approachable, rounded and fruit-forward style showing some mature complexity; dried peach, quince and blossom aromas head into a refined, tangy apricot palate with a lick of bitterness. Appealing and nicely evened-out with age. 2025-2026

90

**AT Roca Janes 2020**

Classic Penedès

Janes is an unusual cuvée from AT Roca in that it is made 100% from Xarel-lo grapes, without any additions – including of sugar for the second fermentation, which uses the fermenting grape juice of the following harvest. This is a huge leap upwards from previous efforts, displaying true and bright sweet lime juice, pineapple and meadow flower brightness with a juicy, easy palate that approaches the build of a light still Xarel-lo. Unusual in conception, but the result is far from left-field. 2025-2026

90

**Avinyó La Ticota 2017**

Cava de Guarda Superior Gran Reserva

Elborador Integral. Xarel-lo from a Finca Can Fontanels, a single vineyard planted in 1940. This has everything nicely aligned – pretty fresh apple and peardrops, clementine flesh and gentle nutty bitterness meet with a sense of ease and grace, softened by the seven years of ageing. Not high drama, but nothing out of place either. 2025-2027

90

**Raventos i Blanc Texturas 2020**

Conca del Riu Anoia DO

2020's difficulties hold this normally excellent cuvée slightly in check this year, although it's one of the better wines of the year with red plum, dried citrus peel and dried apricot flavours meeting some fine toasty details. It's rounded and a little curtailed by Raventòs standards, but still immediately approachable. 50% Xarel-lo Vermell, 25% Sumoll, 25% Bastard Negre. 2025-2026

# Prestige & library €60+

97

## Recaredo Turo d'en Mota 2011

Turo d'en Mota in 2011 is simply dazzling. This most unique and creative wine conjures up a stunning aromatic range; from the old-vine Xarel-lo planted in 1940 comes a concentration of pure, dried and intense fruit from fig to candied orange, which seems to glide seamlessly into smoke, liquorice, turmeric and cocoa aromas where this persistent fruit melts into beautifully creamy lees-ageing richness and the toasted-nut intensity of nearly-new French oak. The mousse is perfectly cushioned, the texture divine. It's a top vintage of one of Spain's greats. 2025-2032

96

## Gramona Enoteca 2006

Corpinnat

This is a stunning Corpinnat of decadent aromatic range and impeccable maturity. There's a huge amount of tertiary development, but it's super-refined and never tired; barley, toasted-nut nougat and lightly toffeed tones head to charry citrus and mocha, the fruits now dry and intense, veering to pineapple and apricot, but still very much alive. A wine to open and enjoy over a few hours – one of the region's greats. 2025-2027

96

## Llopart Llegat Familiar 2011

Corpinnat

Llopart's Llegat Familiar, from a single parcel of 80 year old Xarel-lo on calcareous soils has rapidly ascended to the heights of Penedès small band of exceptional long-aged Xarel-lo. It's a formidable wine of electric focus and drive, with a beautifully controlled ageing character that stops well short of anything obvious. Jasmine and floral honey meet salty lime and grapefruit in a palate with endlessly accelerating energy and drive, all held in beautiful subtlety and transparency without a step out of place. It's a terrific achievement. 2025-2030

96

## Raventos i Blanc Mas del Serral 2013

Conca del Riu Anoia DO

2013 is a top vintage of Mas del Serral, the celebration of old-vine Xarel-lo from the North-facing heart of the Serral hill on the Raventós estate. It's explosively vivid, charry and intense, with apricot kernel, mandarin and nectarine aromas all subtly shifting before a palate of endless stony, sapid detail and subtle richness. It's quite open now in truth, tuned very slightly oxidatively perhaps, although there's certainly more interest to come. 2025-2032

96

## Raventos i Blanc Peiti Clos 2013

Conca del Riu Anoia DO

A new wine that Pepe Raventos clearly holds much hope in; as a believer in Sumoll Negre, this small plot on the Serral hill has 25% Sumoll planted in with the 75% Xarel-lo. As a pair the two grapes seem to blend extremely successfully, yielding a pink-tinged wine of remarkable, crystal-clear mineral drive and discrete aromatics of red plum, ripe apple and sweet orange citrus. Indeed the ageing profile here is incredibly slow and controlled, the wine remaining stunningly youthful, just starting to show some spicy and savoury detail in the glass. A direction to watch. 2025-2032

95

**Raventos i Blanc Mas del Serral 2009**

Conca del Riu Anoia DO

Tasted from magnum. In large format this remarkable old-vine Xarel-lo from the heart of the estate is still buzzing with energy at this age. Yes there's a delicious walnut, honey and cooked orange citrus maturity coming on, but there's a dynamic energy too, with smoky, reductive hints of green coffee and charriness before quite a broad, juicy palate. Standard bottles will be markedly more developed. 2025-2027

95

**Recaredo Homenatge to Josep Mata 2004**

This bottling, made to celebrate Recaredo's 100 year anniversary and the life of Josep Mata Capellades. It's a long-lees aged version of Reserva Particular, which has always been Recaredo's most traditional-feeling wine; it's revealed beautifully here in Macabeo dominance (67%) with its dried peach and russet apple aromas, complex with fennel seed, toasted walnuts and buttery pastry. There's plenty of life, focus and direction in the wine even at this age – it's at a wonderful point to approach. 67% Macabeo, 33% Xarel-lo, 18% Parellada. 2025-2027

95

**Vins Familia Ferrer Can Sala 2006**

Cava de Guarda Superior Gran Reserva

Of the library vintages tasted at the estate in 2024, Can Sala's 2006, slightly Parellada-dominant at 60% over the 40% Xarel-lo, shone brightest. Rich with lemon barley, clementine and cherry aromas, it's a vintage that is retaining plenty of finesse, finishing with a twist of bittersweet apricot skin and just enough juiciness to temper the savoury ageing complexity. Rewarding drinking today. 2025-2027

95

**Vins Familia Ferrer Can Sala 2013**

Cava de Guarda Superior Gran Reserva

2013's focus and energy is a beautiful foil for Can Sala's naturally expressive, open style, and the end result is arguably the finest vintage of recent times when tasted in a vertical at the estate. It's a serene, fragrant edition, with aromas of ginger, dried spice and white rose over beautifully intense dried lemon and a settled, cushioned mousse. Can Sala is all about complexity and contemplation rather than mineral intensity and drama, but the 2013 does trade on a touch of austerity to fine effect. 50% Xarel-lo, 50% Parellada. 2025-2032

94

**Celler Kripta Kripta 2013**

Cava de Guarda Superior Gran Reserva

Celler Kripta's eponymous bottling, in its distinctive skittle shape, shines brightly in cool and focused 2013 with beautiful toasted-nut nougat and sea-breeze brightness over caramelised citrus fruit. It's smooth, persistent and settled, full of layers of lees-ageing nutty savour and vibrant fruit that only grow with time in the glass. One of Cava's finest. 45% Xarel-lo, 35% Parellada, 20% Macabeo. 2025-2027

94

**Gramona Celler Battle 2014**

Corpinnat

Celler Battle is from the same parcel as Lustros on the Font de Jui estate near Sant Sadurní, but features more of the gentle pressings and a dash of solera wine at disgorgement. 2014 comes in a little less decadent in style than the current (2016) Lustros thanks to the vintage. It's full, though, of layers of gentle complexity, through salty lemon and dried pear fruit to flaky pastry, anise, nut oil and roasted notes. The palate is beautifully silky, persistent and complete. 75% Xarel-lo and 25% Macabeo, ages for 110 months on cork for the second fermentation. 2025-2030

94

**Gramona Enoteca 2012**

Corpinnat

This is the same bottling as Lustros, but disgorged in October 2023 with 129 months on lees. It's a beautifully resolved, layered wine with flavours of spiced roast apple, orange oil, curry spice and dried orange, the palate still bright with ripe citrus syrup and sweet pastries. Although the texture is already luscious, a further year or so on cork will bring out the very best. 2025-2027.

94

**Raventos i Blanc Manuel Raventós Negra 2017**

Conca del Riu Anoia DO

Every year Pepe Raventos' father selects his favourite tanks for this blend. The result is a little more 'old-school' in style, with a fine ageing character of nuts, pine and roasted nectarine, held in tension by bright grapefruit and herbs on the palate. It's sapid, narrow and rapsingly moreish – a fine vintage for this cuvée. 70% Xarel-lo, 30% Macabeo. 2025-2027

94

**Vins Familia Ferrer Can Sala 2008**

Cava de Guarda Superior Gran Reserva

In a recent disgorgement of November 2024, the 2008 Can Sala offers a beautiful precision in its charry orange peel, grapefruit marmalade and intense pine honey, showing a touch of butter, liquorice and dried fig complexity as the age shows through time in the glass. It's a contemplative, layered mid-build Can Sala of harmony and balance, far from strict with this dominance of softer Parellada. Original disgorgements will show much more evolution. 60% Parellada, 40% Xarel-lo. 2025-2027

93

**Alta Alella Mirgin Exeo Evolutio+ Gran Reserva 2004**

Cava de Guarda Superior Gran Reserva

Alta Alella's long-aged 'Evolutio+' meets its 21st year head-on with caramelised fennel, honey nut and musky spice aromas, outgoing with pink peppercorn and vanilla tones and cosntantly spinning with complexity and depth. The palate is a little soft-focus with all this development, but aromatically it's a treat. This site, which produces this blend of 60% Xarel-lo (Pansa Blanca) and 40% Chardonnay, later became the Vallcirera Paraje Calificado. Brut Nature. Integral producer. 2025-2026

93

**Celler Kripta Kripta 2016**

Cava de Guarda Superior Gran Reserva

What was Agustí Torello Mata is now simply named Celler Kripta after this, long one of Cava's most ambitious wines that comes served in an unusual, skittle-shaped bottle. 2016 was a dry year, and the concentration is evident here, but the silky, peach and peach kernel Macabeo lends an essential juiciness to more classic, pointed shades grapefruit oil, tangerine and dried herbs, turning honeyed with a little age. Intense, layered and rewarding without overdoing a sense of extraction or weight. 45% Xarel-lo, 20% Macabeo, 35% Parellada. 2025-2030

93

**Llopart Leopardi Enoteca 2011**

Corpinnat

Just 353 bottles were produced of this late-release edition of Leopardi, a selection of Llopart's best Xarel-lo, Macabeo and Parellada of the year, which saw 152 months on lees. It's a refined, complex and deep sparkling wine that stays clear of anything oxidative or overly developed with plenty of pale honey and brown bread richness over fresh quince, pear and white peach fruit. There's a touch of undergrowth savour coming on, but overall this is beautifully smoothed-out and inviting. 2025-2027

93

**Parés Baltà Cuvée de Carol 2014**

Cava de Guarda Superior Gran Reserva

This wine epitomises the style of Parés Baltà sparklings, which are almost still wines with bubbles, thick with personality and vinosity. Between 62% Macabeo and 38% Chardonnay in new French oak there's a distinctive jasmine headiness, orange blossom, peach and pear fruit, always extremely fragrant and intriguing. The palate is dense and dramatic in concentration, but far from tough or structured. It's well suited to the table rather than solo sipping - another imaginative Cava from this estate that very much plays its own tune.

2025-2027

93

**Vins Família Ferrer Can Sala 2004**

Cava de Guarda Superior Gran Reserva

This vintage of Can Sala was heavily Xarel-lo dominant, the Parellada sitting at just 25%. After 20 years it's in a beautifully autumnal, complex and heady aromatic state, where cooked lemon, pineapple, barley water and candied orange sit with some nougat richness and plenty of chestnut-honey like maturity. It's deep, resonant and long, deserving of some time and space to enjoy, although the more recent vintages are now showing greater detail.

2025-2027

92

**Juvé y Camps La Capella 2011**

Cava de Guarda Superior de Paraje Calificado

This top bottling of single vineyard Xarel-lo, aged for 108 months in bottles, is showing a little more precision than the previous vintage (2010) at present. Complexities of honey-nut, lemon marmalade and undergrowth. There's an earthy, herbal savour typical of the producer, and a little dried fig and savoury nuttiness, too. Engaging stuff with a pleasingly old-school twist. 2025-2027

92

**Mestres Mas Via 2008**

Cava de Guarda Superior Gran Reserva

Mestres are specialists in long-aged Cava of old-school savour and depth, and Mas Via, a blend of Xarel-lo, Macabeo and Parellada, is a fine example; deep, booming scents of maturity in dried citrus, earth, dried apple and fennel seed meet nutty honey and chewy vinosity in a wine very much aimed at the table. 2025-2027

92

**Parés Baltà Bassegues 2010**

Cava de Guarda Superior Gran Reserva

Xarel-lo from some of Parés Baltà's highest vineyards at 594m altitude in the Ancosa mountain foothills. With 120 months on lees this is burnished, deep and mature with bitter apricot kernel, barley, herbal honey and dried orange peel aromas, still fresh with some wild apple fruit but, like most of this estate's sparkling wines, tuned towards bold structure and expressive ageing characters. Integral Producer. 2025-2027

91

**Albet i Noya Corral Cremat 2014**

Classic Penedès

From a single plot of Xarel-lo at high altitude in the Ordal mountains. This 2014 shows quite a lot aromatic maturity, with plenty of toasted hazelnut, stewed apple, nutmeg and chestnut honey, but there is enough fruit presence to balance it out. It's certainly smoothed out and softened with age, and there's some fine fruit quality here – perhaps it would have shown even more vividly a little younger or less oxidatively. 2025-2026

91

**Jovani La Gran Anyada 2010**

Cava de Guarda Superior Gran Reserva

There's an engaging aromatic complexity to this blend of Xarel-lo, Macabeo and Parelleda, maturing with slightly musky tones, dried ginger and rosemary herbaceousness over its dried pear fruit. It's not one to age further, but with a silky mousse and polished, settled texture it makes for rewarding drinking today. 2025-2026

90

**Codorníu Ars Collecta 459 2010**

Cava de Guarda Superior Reserva

Apart from the Chardonnay this is the strongest wine in Cordoníu's Ars Collecta range, showing plenty of complexity and interest. The ageing character is nicely controlled, with yellow apples, bergamot and cooked citrus enriched by butter pastry. The palate is quite intense and extracted, with bitter citrus syrup length. 2025-2027

90

**Juvé y Camps La Siberia**

Cava de Guarda Superior Gran Reserva

A 1.3 Ha parcel of Pinot Noir in Espiells completely surrounded by forest at 220m altitude. This is true and vivid aromatically, slightly less oxidative and evolved than some of the other Juve y Camps bottlings with nectarine, raspberry and dried apricot tones meeting plenty of savoury, briny and nutty complexity. The palate is a little foamy and front-loaded for now, but may settle with further time on lees. The price, however, is bold. 2025-2027



Pepe Raventós

# Rosé

92

## Carol Vallès Pit-Roig 2019

Cava de Guarda Superior Reserva

Making a 100% Pinot Noir rosé in Catalunya is no mean feat, and the freshness and crunch here is quite unusual – redcurrant, pear and anise flavours are juicy but narrow, fresh and friendly but surprisingly elongated and fine, too. With a cushioned, integrated mousse and nothing too bitter or extracted this is a very carefully-made rosé that ranks amongst Cava's finest. 2025-2026

92

## Guilera Far de les Plèiades Rosé 2020

Cava de Guarda Superior Reserva

This is one of Cava's most charming and vivid rosés, all from Garnacha and Pinot Noir. There's plenty of fruit extraction in this mid colour rosé, all red plums and strawberries, but it manages to stay narrow, snappy and never too bittersweet or simply fruity on the palate, lifted by a little ground almond ageing richness. Impressive. 2025-2026

92

## Mas Candi Prohibit 2021

Corpinnat

This remains one of Catalunya's most distinctive rosés for one reason - it all comes from Sumoll Negre, a grape variety in which plenty of interest is being shown thanks to its resilience to heat and drought, and its ability to retain freshness and energy. The proof is here; this is an extremely energetic, lifting rosé for Penedès, full for brisk orange citrus bitters, pink grapefruit and tangy plum skin, super vivid with white pepper spiciness and no lack of driving freshness despite the deep fruit. It's work looking out for a taste of a potential future in the region. Brut nature. 2025-2026

92

## Raventos i Blanc Rose de Nit 2022

Conca del Riu Anoia DO

De Nit is a beautifully fragrant, refined rosé next to many Penedès styles, made by adding around 5% of crushed Monastrell into the Blanc de Blancs blend of Xarel-lo, Macabeo and Parellada. It brings tiny amount of fruit-skin grip and red plum onto the fine, salty citrus fruit and searching length, never treading into obviousness or sweetness. Pure and fine. 2025-2026

91

## AT Roca Reserva Rosé 2022

Classic Penedès

AT Roca's entry level rosé is tuned very much on the bright, drying and invigorating side for Penedès, offering up some peardrop and tangerine juiciness from the 50% Macabeo with a decent amount of grip and body alongside cherry pastille and strawberry fruit from the remaining Garnacha, which is destemmed and put inside the same press. 2025-2026

90

## Casa Ravella Cava Brut Rosé Reserva Guarda Superior 2022

Cava de Guarda Superior Reserva

Led by garnacha with 30% Xarel-lo, this is a neat and pretty rosé of red apple and redcurrant fruit, with a great stony, snappy freshness on the palate that doesn't tire. The blend works well, with the intensity of the Xarel-lo lifting the garnacha fruit. 2025-2026

90

**Recaredo Intens 2021**

Intens is, as its name suggests, a deep and bold rosé the majority of which comes from Monastrell (88%) with 12% Garnacha. It's a fairly open style, with pretty cherry and bruised red apple fruit before a chewy, rasping and beautifully chewy palate that is crying out for simple food. It's a rosé that could take the place of light, crunchy reds at the table. Aged under cork for 31 months. 2025-2026



*Raventós i Blanc*

# Complete scores A-Z

Indicative prices are listed as found in  
the Spanish market in January 2025.

CDGS = Cava de Guarda Superior

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRP €	SCORE
Albet i Noya	Brut 21	2021	Classic Penedès	Premium	24	90
Albet i Noya	Corral Cremat	2014	Classic Penedès	Prestige & Library	60	91
Albet i Noya	Efecte Brut Nature	2021	Classic Penedès	Premium	16	90
Albet i Noya	Efecte Brut Reserva	2021	Classic Penedès	Premium	16	89
Albet i Noya	Entorns Brut Nature	2022	Classic Penedès	Premium	16	89
Albet i Noya	Petit Albet	2022	Classic Penedès	Entry	8	88
Alta Alella	Laietà Gran Reserva	2019	CDGS Gran Reserva	Premium	24	93
Alta Alella	Mirgin Exeo Evolutio+ Gran Reserva	2004	CDGS Gran Reserva	Prestige & Library	120	93
Alta Alella	Mirgin Exeo Paraje Calificado Vallcirera	2017	CDGS de Paraje Calificado	Premium +	58	93
Alta Alella	Mirgin OPUS Paraje Calificado Vallcirera	2019	CDGS de Paraje Calificado	Premium +	38	95
Alta Alella	Mirgin Reserva	2020	CDGS Reserva	Entry	14	90
AT Roca	Anima Mundi Cami dels Xops	2023	Classic Penedès	Entry	14	89
AT Roca	Anima Mundi Noguer Baix	2020	Classic Penedès	Premium	19	86
AT Roca	Finca els Gorgs	2014	Classic Penedès	Premium +	36	93
AT Roca	Reserva	2022	Classic Penedès	Entry	12	90
AT Roca	Reserva Rosé	2022	Classic Penedès	Rosé	13	91
AT Roca	Esparter	2017	Classic Penedès	Premium	19	92
AT Roca	Janes	2020	Classic Penedès	Premium +	40	90
AT Roca	Pedregar	2017	Classic Penedès	Premium	25	94
Avinyó	Blanc de Noirs	2021	CDGS Reserva	Premium	22	88
Avinyó	Brut Nature Reserva	2020	CDGS Reserva	Entry	14	82
Avinyó	La Ticota	2017	CDGS Gran Reserva	Premium +	26	90
Avinyó	Rosé Sublim	2021	CDGS Reserva	Rosé	18	88
Bertha	Brut Nature	2022	Cava de Guarda	Entry	11	87
Bertha	Cardus Gran Reserva	2019	CDGS Reserva	Premium	16	89
Bertha	SXXI Gran Reserva	2009	CDGS Gran Reserva	Premium	23	89
Bertha	SXXI Rosé	2018	CDGS Reserva	Rosé	20	86
Blancher	Capdevila Pujol	2021	CDGS Reserva	Entry	7	80
Blancher	De La Tieta Teresa Blancher	2014	CDGS Gran Reserva	Premium	20	ns
Blancher	Gran Reserva Brut Nature	2018	CDGS Gran Reserva	Premium	19	89
Bolet	Bolet Brut Classic Eco	2022	Cava de Guarda	Entry	8	82
Bolet	Bolet Brut Nature Reserva 1619 Eco	2021	CDGS Reserva	Entry	8	88
Bolet	Bolet Brut Reserva 1982 Eco	2021	CDGS Reserva	Entry	9	88
Bolet	Bolet Gran Reserva Brut 1911 Eco	2014	CDGS Gran Reserva	Premium	25	83
Buffadors	Les Voranes	2020	Corpinnat			ns
Buffadors	Rascara	2018	Corpinnat	Prestige & Library	60	89
Can Feixes	Huguet	2018	Corpinnat	Entry	15	87
Can Suriol	Collita	2016	CDGS Gran Reserva	Premium	17	83
Can Suriol	El Bosc	2018	CDGS Gran Reserva	Premium	20	89
Can Suriol	El Truc	2013	CDGS Gran Reserva	Premium	25	85
Can Suriol	Els Lledoners	2021	CDGS Reserva	Premium	21	82

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRPC	SCORE
Carles Andreu	Andreu Rosat	2022	CDGS Reserva	Rosé	9	84
Carles Andreu	Blanc Barrica	2020	CDGS Reserva	Premium	17	86
Carles Andreu	Gran Reserva Magnum	2016	CDGS Gran Reserva	Premium	20	85
Carles Andreu	L'Era del Celdoni	2016	CDGS Gran Reserva	Premium	25	88
Carol Valles	Gran Reserva Familiar	2013	CDGS Gran Reserva	Premium +	45	94
Carol Valles	Mallarenga Gran Reserva	2018	CDGS Gran Reserva	Premium	23	93
Carol Vallès	Guillem Carol Gran Reserva	2018	CDGS Gran Reserva	Premium	17	91
Carol Vallès	Pit-Roig	2019	CDGS Reserva	Rosé	23	92
Carol Vallès	Rossinyol	2017	CDGS Gran Reserva	Premium	23	92
Casa Ravella	Cava Brut Nature Guarda	2022	Cava de Guarda	Entry	12	88
Casa Ravella	Cava Brut Nature Reserva Guarda Superior	2021	CDGS Reserva	Entry	14	90
Casa Ravella	Cava Brut Rosé Reserva Guarda Superior	2022	CDGS Reserva	Rosé	14	90
Castell d'Or	Cabaret Cava Brut Nature Reserva Imperial	2021	CDGS Reserva	Entry	13	75
Castell d'Or	Castell D'or Brut Organic	2021	Cava de Guarda	Entry	13	84
Castell d'Or	Castell D'or Imperial Brut Nature Gran Reserva	2018	CDGS Gran Reserva	Premium	22	83
Castell d'Or	Castell D'or Imperial Brut Reserva	2021	CDGS Reserva	Premium	19	85
Cavas Hill	Col.lecció Privada Gran Reserva Brut Nature Eco	2020	CDGS Gran Reserva	Premium	22	88
Cavas Hill	Cuvee 1887 Brut Nature Organic	NV	CDGS Reserva	Entry	7	87
Cavas Hill	Panot Gaudi Gran Reserva Brut Nature	2018	CDGS Gran Reserva	Entry	12	84
Cavas Hill	Panot Gaudi Reserva Brut	NV	CDGS Reserva	Entry	9	88
Caves Marrugat (Grup Pinord)	Marrugat Brut Imperial Reserva	2020	CDGS Reserva	Entry	8	87
Caves Marrugat (Grup Pinord)	Marrugat Brut Nature Millésime Gran Reserva	2019	CDGS Gran Reserva	Entry	12	87
Caves Marrugat (Grup Pinord)	Marrugat Brut Selección	2022	Cava de Guarda	Entry	9	87
Caves Marrugat (Grup Pinord)	Marrugat Suspirum Brut Nature Gran Reserva	2017	CDGS Gran Reserva	Entry	14	87
Celler Eudald Massana	ARMILAR Cava Reserva Brut Nature	2021	CDGS Reserva	Premium	21	88
Celler Eudald Massana	EUDALD Cava Reserva Brut Nature	2022	CDGS Reserva	Entry	9	87
Celler Eudald Massana	INNAT Cava Reserva Brut Nature Without Sulphites	2022	Cava de Guarda	Entry	14	88
Celler Eudald Massana	MIL-LENNI Cava Reserva Brut Nature	2020	CDGS Reserva	Premium +	26	88
Celler Kripta	Kripta	2016	CDGS Gran Reserva	Prestige & Library	60	93
Celler Kripta	Kripta	2013	CDGS Gran Reserva	Prestige & Library	60	94
Cellers MontesQuius	Brut Nature Añadas	2022	Cava de Guarda	Entry	10	85
Cellers MontesQuius	Gran Reserva Brut Nature	2016	CDGS Gran Reserva	Entry	12	85
Cellers MontesQuius	Integral Brut Nature Reserva	2019	CDGS Reserva	Premium	18	84
Cellers MontesQuius	La Esencia Brut Nature Rosé	2018	CDGS Gran Reserva	Rosé	26	82
Cisteller	Courtship	2022	Corpinnat	Premium +	27	92
Cisteller	Lucidity	2022	Corpinnat	Premium	21	92
Colet	Anniversari	2020	Classic Penedès	Premium	20	ns
Colet	Assemblage	2018	Classic Penedès	Premium +	36	89
Colet	Colet Navazos Edition N°15	2021	Classic Penedès	Premium +	29	92
Colet	Gran Cuvée	2020	Classic Penedès	Premium	21	84
Colet	Tradicional	2021	Classic Penedès	Premium	17	87
Colet	Vatua	2021	Classic Penedès	Premium	17	90
Codorníu	Ars Collecta La Pleta	2014	CDGS de Paraje Calificado	Premium +	50	91
Codorníu	Codorníu Ars Collecta 459	2010	CDGS Reserva	Prestige & Library	125	90
Codorníu	Codorníu Ars Collecta Blanc de Noirs	2019	CDGS Reserva	Premium	17	88
Codorníu	Codorníu Ars Collecta El Tros Nou	2019	CDGS de Paraje Calificado	Premium +	50	89
Codorníu	Codorníu Ars Collecta Gran Rosé	2021	CDGS Reserva	Rosé	17	89

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRPC	SCORE
Freixenet	Elyssia Gran Cuvée	NV	CDGS Reserva	Entry	10	87
Freixenet	Freixenet Cuvée D.S.	2017	CDGS Reserva	Entry	11	90
Freixenet	Freixenet Reserva Real	NV	CDGS Reserva	Premium	16	90
Giró Del Gorner	Brut Nature Gran Reserva	2017	CDGS Gran Reserva	Premium	21	90
Giró Del Gorner	Brut Nature Reserva	2019	CDGS Reserva	Entry	14	89
Giró Del Gorner	Brut Reserva	2019	CDGS Reserva	Entry	13	88
Giró Del Gorner	Cava Rosat Pinot Noir	2021	Cava de Guarda	Rosé	15	86
Gramona	Aliances La Cuvee	2021	Corpinnat	Entry	15	91
Gramona	Celler Battle	2014	Corpinnat	Prestige & Library	60	94
Gramona	Enoteca	2012	Corpinnat	Prestige & Library	120	94
Gramona	Gramona Enoteca	2006	Corpinnat	Prestige & Library	120	96
Gramona	Imperial	2018	Corpinnat	Premium	21	93
Gramona	Innoble Cuvée 319	NV	Corpinnat	Premium	22	92
Gramona	Lustros	2016	Corpinnat	Premium +	30	93
Gramona	Lustros	2015	Corpinnat	Premium +	30	95
Guilera	Agosarat	2006	CDGS Gran Reserva	Premium +	36	93
Guilera	Guilera Far de les Plèiades Rosé	2020	CDGS Reserva	Rosé	15	92
Guilera	Guilera Green Xarel·la	2012	CDGS Gran Reserva	Premium	20	89
Guilera	Musivari	2007	CDGS Gran Reserva	Premium	20	92
Jaume Serra	Brut Nature Reserva	2021	CDGS Reserva	Entry	10	83
Jaume Serra	Chardonnay Gran Reserva	2018	CDGS Gran Reserva	Entry	11	84
Jaume Serra	Pinot Noir Rosé Brut	NV	Cava de Guarda	Rosé	8	82
Jaume Serra	Vintage Brut Nature	2021	Cava de Guarda	Entry	8	84
Joan Sardà	Joan Sardà Brut Nature Reserva	2021	CDGS Reserva	Entry	12	89
Joan Sardà	Joan Sardà Brut Reserva	2021	CDGS Reserva	Entry	12	89
Joan Sardà	Joan Sardà Rosat Brut	2021	CDGS Reserva	Rosé	9	89
Jovani	Amar by Jovani	2022	CDGS Reserva	Entry	15	90
Jovani	Jovani Gran Enriet	2018	CDGS Gran Reserva	Premium	19	89
Jovani	Jovani La Gran Anyada	2010	CDGS Gran Reserva	Prestige & Library	70	91
Julia Bernet	Barraca dels Coscons	2018	Corpinnat	Premium	24	91
Julia Bernet	Maria Bernet	2014	Corpinnat	Premium +	45	92
Juvé y Camps	Gran Juvé y Camps	2018	CDGS Gran Reserva	Premium +	33	89
Juvé y Camps	Juvé y Camps La Capella	2011	CDGS de Paraje Calificado	Prestige & Library	72	92
Juvé y Camps	Juvé y Camps La Siberia		CDGS Gran Reserva	Prestige & Library	120	90
Juvé y Camps	Juvé y Camps Reserva De La Familia Rosé	2021	CDGS Gran Reserva	Rosé	20	85
Juvé y Camps	Reserva de la Familia	2018	CDGS Gran Reserva	Premium	18	90
Llopart	Brut Exvité	2011	Corpinnat	Premium +	42	92
Llopart	Leopardi Enoteca	2011	Corpinnat	Prestige & Library	75	93
Llopart	Llegat Familiar	2011	Corpinnat	Prestige & Library	110	96
Maria Rigol Ordi	Maria Gran Reserva Brut Nature	2016	CDGS Gran Reserva	Premium	20	91
Maria Rigol Ordi	Microtiratge 8: Rosat a la Nostrada Brut Nature	2022	Cava de Guarda	Rosé	15	89
Maria Rigol Ordi	Microtiratge 9: Collita 2013 Gran Reserva Brut Nature	2013	CDGS Gran Reserva	Premium +	41	93
Maria Rigol Ordi	Mil·lenni Reserva Brut Nature	2019	CDGS Reserva	Premium	18	90
Mas Bertran	Balma	2021	Classic Penedès	Entry	14	91
Mas Bertran	La Graua	2014	Classic Penedès	Premium	20	90
Mas Candi	Indomable	2017	Corpinnat	Premium	25	92
Mas Candi	Prohibit	2021	Corpinnat	Rosé	19	92

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRPC	SCORE
Mas Candi	Segunyola	2020	Corpinnat	Premium	18	87
Mascaró	Cuvée Antonio Mascaró	2015	CDGS Gran Reserva	Premium	21	89
Mascaró	Indòmit Blanc de Noirs	2020	CDGS Gran Reserva	Premium	20	85
Mascaró	Pure Reserva Brut Nature	2021	CDGS Reserva	Entry	14	82
Mascaró	Pure Rubor Rosé Brut	2022	Cava de Guarda	Rosé	11	ns
Mestres	Elena de Mestres	2019	CDGS Gran Reserva	Premium	23	89
Mestres	Mas Via	2008	CDGS Gran Reserva	Prestige & Library	70	92
Mestres	Visol	2018	CDGS Gran Reserva	Premium	25	87
Miquel Pons	Eulalia	2021	CDGS Reserva	Premium	16	91
Miquel Pons	Montargull	2021	CDGS Gran Reserva	Premium	25	93
Miquel Pons	Montargull Tapo de Corchon	2017	CDGS Gran Reserva	Premium +	30	94
Miquel Pons	Montargull Tapo de Corchon	2016	CDGS Gran Reserva	Premium +	30	94
Miquel Pons	Montargull Tapo de Corchon	2018	CDGS Gran Reserva	Premium +	30	96
Miquel Pons	Reserva	2021	CDGS Reserva	Entry	10	90
Miquel Pons	Vintage Gran Reserva	2019	CDGS Gran Reserva	Premium	20	93
Nadal	Brut Nature	2016	Corpinnat	Entry	14	89
Nadal	Ramon Nadal Giro	2016	Corpinnat	Premium	22	90
Nadal	Salvatge	2016	Corpinnat	Premium	17	89
Naveran	Brut Nature Vintage	2022	Cava de Guarda	Entry	10	88
Naveran	Perles Blanques	2021	CDGS Gran Reserva	Premium	18	83
Naveran	Perles Roses	2018	CDGS Gran Reserva	Rosé	16	ns
Oliver Viticultors	Gemma Gran Reserva Brut Nature	2019	CDGS Gran Reserva	Premium	18	92
Oliver Viticultors	Sadurni Oliver Cuvée Barrica Brut Nature	2020	CDGS Reserva	Premium	18	91
Oliver Viticultors	Sadurni Oliver Reserva Brut Nature	2021	CDGS Reserva	Entry	12	89
Parató	Cava Àtica Extra Brut Gran Reserva	2018	CDGS Gran Reserva	Premium	17	87
Parató	Cava Parató Brut	2022	CDGS Reserva	Entry	9	87
Parató	Cava Parató Brut Nature	2021	CDGS Reserva	Entry	10	84
Pardas	Hermos	2020	Corpinnat	Premium +	44	87
Parés Baltà	Brut Nature		CDGS Reserva	Entry	14	88
Parés Baltà	Historic	2019	CDGS Gran Reserva	Premium	17	89
Parés Baltà	Parés Baltà Bassegues	2010	CDGS Gran Reserva	Prestige & Library	101	92
Parés Baltà	Parés Baltà Blanca Cusiné	2017	CDGS Gran Reserva	Premium +	26	93
Parés Baltà	Parés Baltà Cuvée De Carol	2014	CDGS Gran Reserva	Prestige & Library	61	93
Pere Mata	Pere Mata Cupada N°28	2021	CDGS Reserva	Premium	17	91
Pere Mata	Pere Mata L'Ensamblatge	2018	CDGS Gran Reserva	Entry	14	85
Pere Mata	Pere Mata L'Origen	2019	CDGS Gran Reserva	Premium	19	87
Pere Mata	Pere Mata Reserva Família	2018	CDGS Gran Reserva	Premium	16	88
Pere Ventura	Pere Ventura Gran Vintage Paratge Qualificat Can Bas	2015	CDGS de Paraje Calificado	Prestige & Library	80	89
Pere Ventura	Pere Ventura Primer	NV	CDGS Gran Reserva	Entry	12	87
Pere Ventura	Pere Ventura Tresor	2021	CDGS Gran Reserva	Premium	24	85
Pere Ventura	Pere Ventura Vintage	2021	CDGS Gran Reserva	Premium +	30	84
Raventos i Blanc	Blanc de Blancs	2022	Conca del Riu Anoia DO	Premium	18	92
Raventos i Blanc	De La Finca	2021	Conca del Riu Anoia DO	Premium	23	92
Raventos i Blanc	Manuel Raventós Negra	2017	Conca del Riu Anoia DO	Prestige & Library	70	94
Raventos i Blanc	Mas del Serral	2009	Conca del Riu Anoia DO	Prestige & Library	-	95
Raventos i Blanc	Mas del Serral	2013	Conca del Riu Anoia DO	Prestige & Library	160	96
Raventos i Blanc	Peiti Clos	2013	Conca del Riu Anoia DO	Prestige & Library	-	96

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRPC	SCORE
Raventos i Blanc	Rose de Nit	2022	Conca del Riu Anoia DO	Rosé	20	92
Raventos i Blanc	Texturas	2020	Conca del Riu Anoia DO	Premium +	30	90
Recaredo	Homenatge to Josep Mata	2004		Prestige & Library	275	95
Recaredo	Intens	2021		Rosé	35	90
Recaredo	Serral del VELL	2018		Premium +	43	92
Recaredo	Subtil	2019		Premium +	42	94
Recaredo	Terrers	2020		Premium +	27	89
Recaredo	Terrers	2019		Premium +	27	93
Recaredo	Turo d'en Mota	2011		Prestige & Library	150	97
Rimarts Cava	Cava Brut Nature Martinez Rosé	2022	CDGS Reserva	Rosé	14	89
Rimarts Cava	Cava Brut Nature Rimarts	2019	CDGS Gran Reserva	Entry	13	90
Rimarts Cava	Cava Brut Nature Rimarts Chardonnay	2018	CDGS Gran Reserva	Premium	20	87
Rimarts Cava	Cava Brut Nature Rimarts Gran Reserva UVAE	2013	CDGS Gran Reserva	Premium +	31	ns
Rovellats	Gran Reserva Original Brut Nature	2018	CDGS Gran Reserva	Entry	15	90
Rovellats	Premier Brut	2022	Cava de Guarda	Entry	12	87
Rovellats	Reserva Imperial Brut	2021	CDGS Reserva	Entry	15	90
Rovellats	Gran Reserva Masia Segle XV	2015	CDGS Gran Reserva	Premium +	26	89
Sabaté i Coca	Josep Coca	2018	Corpinnat	Premium	25	93
Sabaté i Coca	Mosset	2020	Corpinnat	Premium	19	89
Sabaté i Coca	Reserva Familiar	2014	Corpinnat	Premium +	43	93
Segura Viudas	Segura Viudas Brut	NV	Cava de Guarda	Entry	8	85
Segura Viudas	Segura Viudas Brut Reserva	2022	CDGS Reserva	Entry	10	86
Segura Viudas	Segura Viudas Reserva Heredad	NV	CDGS Reserva	Premium	19	89
Segura Viudas	Segura Viudas Rosé Vintage	2022	Cava de Guarda	Rosé	13	87
Sumarroca	2CV Inalterat	2023	Cava de Guarda	Entry	15	89
Sumarroca	Núria Claverol Homenatge	2016	CDGS Gran Reserva	Premium +	56	92
Sumarroca	Sumarroca Gran Reserva Brut Nature	2021	CDGS Gran Reserva	Entry	15	90
Sumarroca	Sumarroca Letargia Gran Reserva Brut Nature	2012	CDGS Gran Reserva	Premium +	33	93
Torelló	2a 19/20	2019+	Corpinnat	Premium	19	90
Torelló	Brut Nature	2019	Corpinnat	Entry	15	88
Torelló	Gran Torello	2016	Corpinnat	Premium +	26	91
Torné & Bel	1896	2022	CDGS Reserva	Entry	10	89
Torné & Bel	Barrica	2022	CDGS Reserva	Entry	9	89
Torné & Bel	Reserva Rosé	2022	Cava de Guarda	Rosé	-	84
U Mes U Fan Tres S.L.	Ardea	2022	Cava de Guarda	Entry	14	89
U Mes U Fan Tres S.L.	Cygnus Deneb	2021	CDGS Reserva	Entry	14	91
U Mes U Fan Tres S.L.	Cygnus Sador	2021	CDGS Reserva	Entry	14	92
U Mes U Fan Tres S.L.	Larus	2021	CDGS Reserva	Premium	20	93
Vallformosa	Vallformosa Classic Brut	N/V	Cava de Guarda	Entry	10	85
Vallformosa	Vallformosa Coupage Blue Fin	2022	CDGS Reserva	Premium	18	85
Vallformosa	Vallformosa Origen Brut Reserva	2022	CDGS Reserva	Entry	9	86
Vallformosa	Vallfromosa Gala Brut Nature Reserva	2022	CDGS Reserva	Entry	13	84
Vilarnau	Vilarnau Brut Reserva	2022	CDGS Reserva	Entry	11	86
Vilarnau	Vilarnau Gran Reserva	2016	CDGS Gran Reserva	Entry	14	89
Vilarnau	Vilarnau Ice	2022	Cava de Guarda	Entry	13	84
Vilarnau	Vilarnau Rosé Delicat	2022	CDGS Reserva	Rosé	14	88
Vins El Cep	Claror Cava De Paratge Can Prats	2016	CDGS de Paraje Calificado	Premium +	50	92

## TOM HEWSON CATALUNYA 2025 SPARKLING WINE SPECIAL REPORT

BODEGA	BRAND	VINTAGE	CLASSIFICATION	CATEGORY	RRPC	SCORE
Vins El Cep	Clos Gelida 4 Heretats	2019	CDGS Gran Reserva	Premium	16	91
Vins El Cep	Mim Natura Blanc De Noirs	2019	CDGS Gran Reserva	Premium	22	92
Vins El Cep	Mim Natura Pinot Noir	2021	CDGS Reserva	Premium	20	90
Vins Familia Ferrer	Can Sala	2013	CDGS Gran Reserva	Prestige & Library	60	95
Vins Familia Ferrer	Can Sala	2004	CDGS Gran Reserva	Prestige & Library	-	93
Vins Familia Ferrer	Can Sala	2008	CDGS Gran Reserva	Prestige & Library	-	94
Vins Familia Ferrer	Can Sala	2006	CDGS Gran Reserva	Prestige & Library	-	95
Vins Familia Ferrer	Can Sala	2005	CDGS Gran Reserva	Prestige & Library	-	ns

With thanks to Cava DO and Carlos Pérez, Santi Redondo and Corpinnat, Laia Roig and Penedès DO and all the winegrowers who made time for me, and of course to Tim, Ali and Gabi at [timatkin.com](http://timatkin.com) for all their help putting together the report.

**For wine reviews, articles and more  
special reports go to: [www.timatkin.com](http://www.timatkin.com)**

**Sign up to receive Tim's newsletter  
and regular updates.**

All written content © 2025 Tom Hewson.  
Layout by Ali Yuill.