

JUVÉ Y CAMPS – CINTA PÚRPURA – RESERVA – ELABORADOR JUVÉ I CAMPS – PROPIETAT D'ESPIELLS – SANT SADURNI D'ANOIA – ESPAÑA – R.S. 30-879/B – PARTIDA J 2008 12%

VISUAL ANALYSIS: a crystal clear sparkling wine which reflects the light passing through it; the colour is intense straw yellow with golden reflections and as regards the effervescence the bubbles are fine, numerous and persistent

OLFACTORY ANALYSIS: the wine is offering a certain number of odorous sensations with varied characteristics such as yellow apple and pear, plum, medlar, pastry cream, white soap, white rose and daisy.

GUSTATIVE ANALYSIS: harmonic, elegant and balanced, with a good body; there is a remarkable salivation and the final is lightly bitterish. The salivation is not dominant, the mineral notes are reduced to a minimum and the carbon dioxide is really crisping. The gustative persistence is about 4 seconds.

WINE-FOOD COMBINATION: sausage

- The spicy tendency of the cold cut is counterbalancing the softness of the wine
- The fatness of the cold cut is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: there are wines that a person can appreciate without knowing and there are another wines, like this cava, which once appreciated, always you will buy to put in your personal cellar.