

bon appétit

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the sipping news/

SPANISH CAVA

Cava, which means "cellar" in Catalan, is a refreshing sparkling wine from Spain. *Cava* is typically an excellent value. The best examples are dry and crisp, and tend to be more earthy than their French counterparts. Here are a few of our favorites that make perfect pairings with quick summer dishes (pages 98 to 105). —H.J.



Freixenet NV Cordon Negro Brut, \$12

A crisp, dry *cava* with tangerine and apple flavors. **PAIR WITH/** Jalapeño Crab Cakes with Slaw and Salsa.



Brut, \$10
Apricot and lime zest aromas with slight toastiness. **PAIR WITH/** Shrimp Scampi with Green Onions and Orzo.



**Freixenet NV
Cordon Negro
Brut, \$12**
A crisp, dry *cava* with tangerine and apple flavors. **PAIR WITH/** Jalapeño Crab Cakes with Slaw and Salsa.



**German Gilabert NV
Cava Reserva, \$15**
This organic bubbly has clean, crisp flavors with a toasty finish. **PAIR WITH/** Spice-Roasted Cornish Hens with Cucumber-Yogurt Sauce.



**Raventós i Blanc
2003 Gran Reserva
de la Finca, \$38**
Crisp green-apple flavors with citrus zest and a honeyed finish. **PAIR WITH/** Hoisin Pork Tenderloin with Asian Carrot Salad.