



# BEST BUYS

**87 Freixenet NV Cordon Negro Brut (Cava); \$12.** Not overly fruity up front; instead there's a strong hint of lettuce, greens and peach pit on the bouquet. The palate is more round and giving, with a tropical blend of pineapple, citrus and apple flavors. Finishes dry and firm, making it perfectly good in the \$12-and-under category. Imported by Freixenet USA. **Best Buy.**

**87 Freixenet NV Cordon Negro Extra Dry (Cava); \$12.** Citrusy on the nose, with just a hint of sulfuric burn and smoke. Flavors of sweet white grapefruit, tangerine and tarragon leaf give the palate that little bit extra, while the finish is smooth but short. Good but a touch flat on the back end and finish. Imported by Freixenet USA. **Best Buy.** —M.S.

**86 Freixenet NV Carta Nevada Brut (Cava); \$9.** There's nothing not to like about this affordable Spanish bubbly. The nose is a little candied and shy, but it's pleasant overall. The palate foams a bit more than a stately Cava might, but the flavors of pear, apple and grapefruit are honest. Fresh yet soft, simple and easygoing. Imported by Freixenet USA. **Best Buy.** —M.S.

**86 Freixenet NV Spumante (Cava); \$10.** Probably not a Cava for wine snobs. But who says all wines have to be super serious and complex? This one shows cured meat, tarragon, sweet tea and Muscat aromas, while the flavors are pure lychee and honeydew. Frothy and sugary, but that's the spumante style. Best with birthday cake, etc. Imported by Freixenet USA. **Best Buy.** —M.S.

**85 Freixenet NV Carta Nevada Semi Dry (Cava); \$9.** Even though it's a sweet-styled Cava, the nose kicks up lemon and apple aromas that are familiar as can be. The palate, however, is quite sweet and supports the Semi Dry labeling. Candied but not sticky, with a slightly chalky finish. Imported by Freixenet USA. **Best Buy.** —M.S.

