#1: Alta Alella Bruant 2014 Brut Nature, $25.00  
Grape Varieties: 100% Pansa Blanca (Xarel-lo)  
Ageing: Aged on its lees between 9 and 21 months

#2: Castillo Perelada Gran Claustro Reserva Brut Nature 2011, $17.00  
Grape Varieties: 45% Pinot Noir, 45% Chardonnay, 5% Xarel-lo, 2.5% Macabeu, 2.5% Parellada  
Ageing: More than 15 months in the bottle, before disgorging

#3: Parés Baltà Blanca Cusiné Gran Reserva Brut Nature 2010, $35.00  
Grape Varieties: 60% Xarel-lo, 20% Chardonnay, 20% Pinot Noir  
Ageing: Pinot Noir is fermented in barrels. Aged 30 months on the lees.

#4: Agustí Torelló Mata Gran Reserva Barrica Brut Nature 2010, $39.00  
Grape Varieties: 100% Macabeu  
Ageing: 40% of the basic wine is fermented and aged for 8 months in French oak barrels. Cava with a minimum aging of 30 months

#5: Marques de Gelida Claror Gran Reserva Brut Nature 2011, $18.00  
Grape Varieties: 60% Xarel-lo, 30% Macabeo, 10% Parellada  
Ageing: Aged in contact with yeast for more than 48 months
#6: Juvé y Camps Gran Juvé Gran Reserva Brut 2009, $50.00  
Grape Varieties: 25% Xarel-lo, 25% Macabeu, 25% Chardonnay, 25% Parellada  
Ageing: 42-60 months bottle aging

#7: Freixenet Casa Sala Gran Reserva Brut Nature 2006, $34.00  
Grape Varieties: 75% Parellada, 25% Xarel-lo  
Ageing: 7 years minimum

#8: Recaredo Brut De Brut Finca Serral Del Vell 2007, $26.00  
Grape Varieties: 51% Xarel-lo, 49% Macabeu  
Ageing: All the Xarel-lo grapes are fermented in oak barrels. Minimum of 8 years in the caves.

#9: Gramona Celler Batlle 2005 Brut, $60.00  
Grape Varieties: 75% Xarel-lo, 25% Macabeu  
Ageing: Aged in bottles stored on their sides (‘sur lattes’) for over 115 months

NOTES:

➔ For Tech Sheets on all of the above wines, please see: http://itsawinederfullife.com/not-all-cavas-are-created-equal