



# THE ORGANIC CAVA'S SITUATION IN CATALONIA

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## INTRODUCTION

Organic farming is an activity which has recently experienced a significant growth, both in popularity and production. Although there are studies that show an increase in the production area of organic vineyard, the role of cava in organic viticulture is unclear.

## OBJECTIVES

The main objective of this work is to provide an overview of the sector that produces organic cava in Catalonia. In order to fulfill this goal, this work has carried out the following activities:

- Study the evolution of the organic cava production.
- Study of the varieties used and its importance in the development of organic cava.
- Estimate vineyard area devoted to organic production of cava.



## MATERIAL AND METHODS

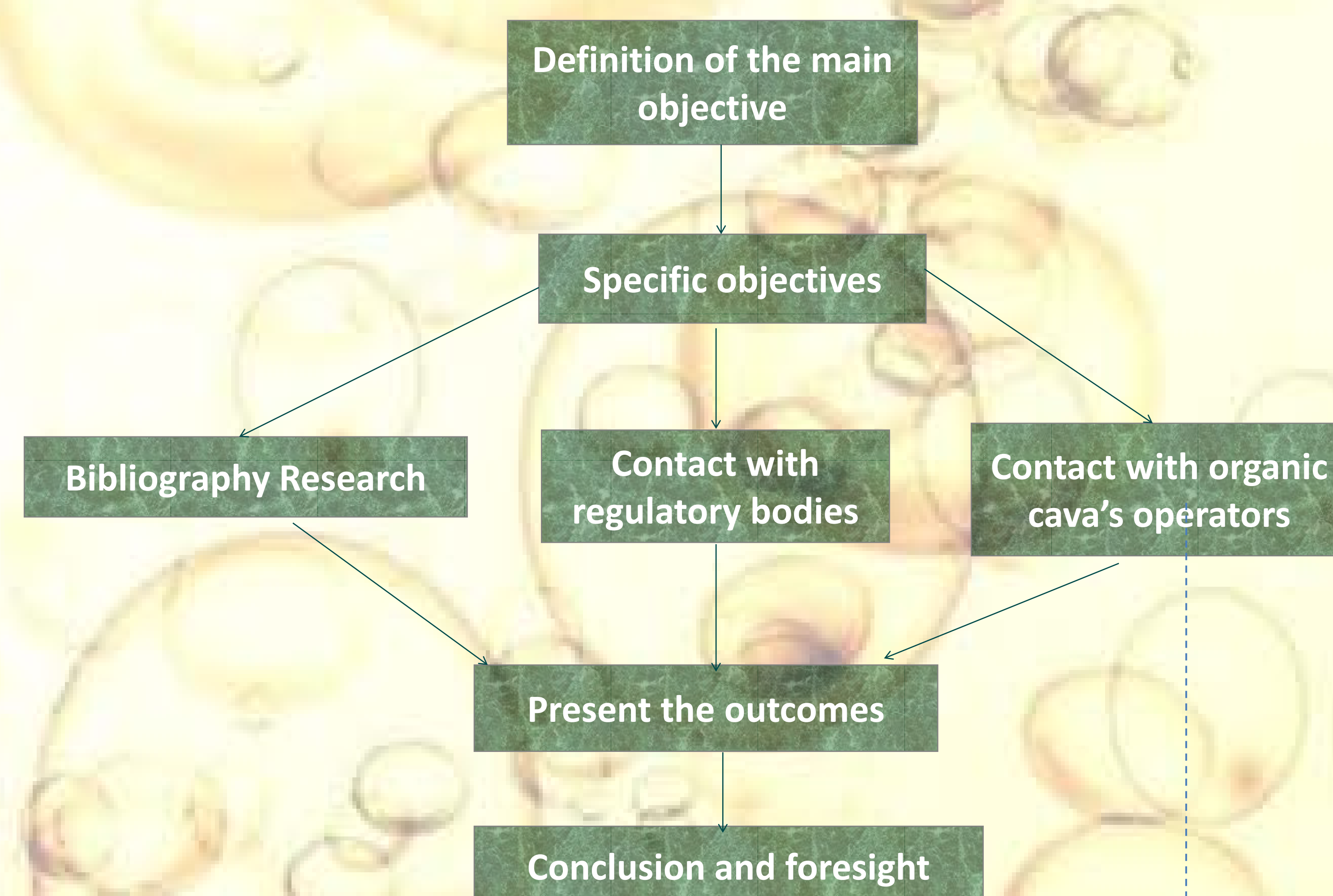


Figure 1. Methodology of work

A survey has been conducted which asked the following questions:

- Which was the first commercialization year of organic cava of the winery.
- What was last year's (2014) production, in number of bottles.
- Provide a list of products and their variety blend.
- CCPAE Certification, Demeter certification or others.

## RESULTS

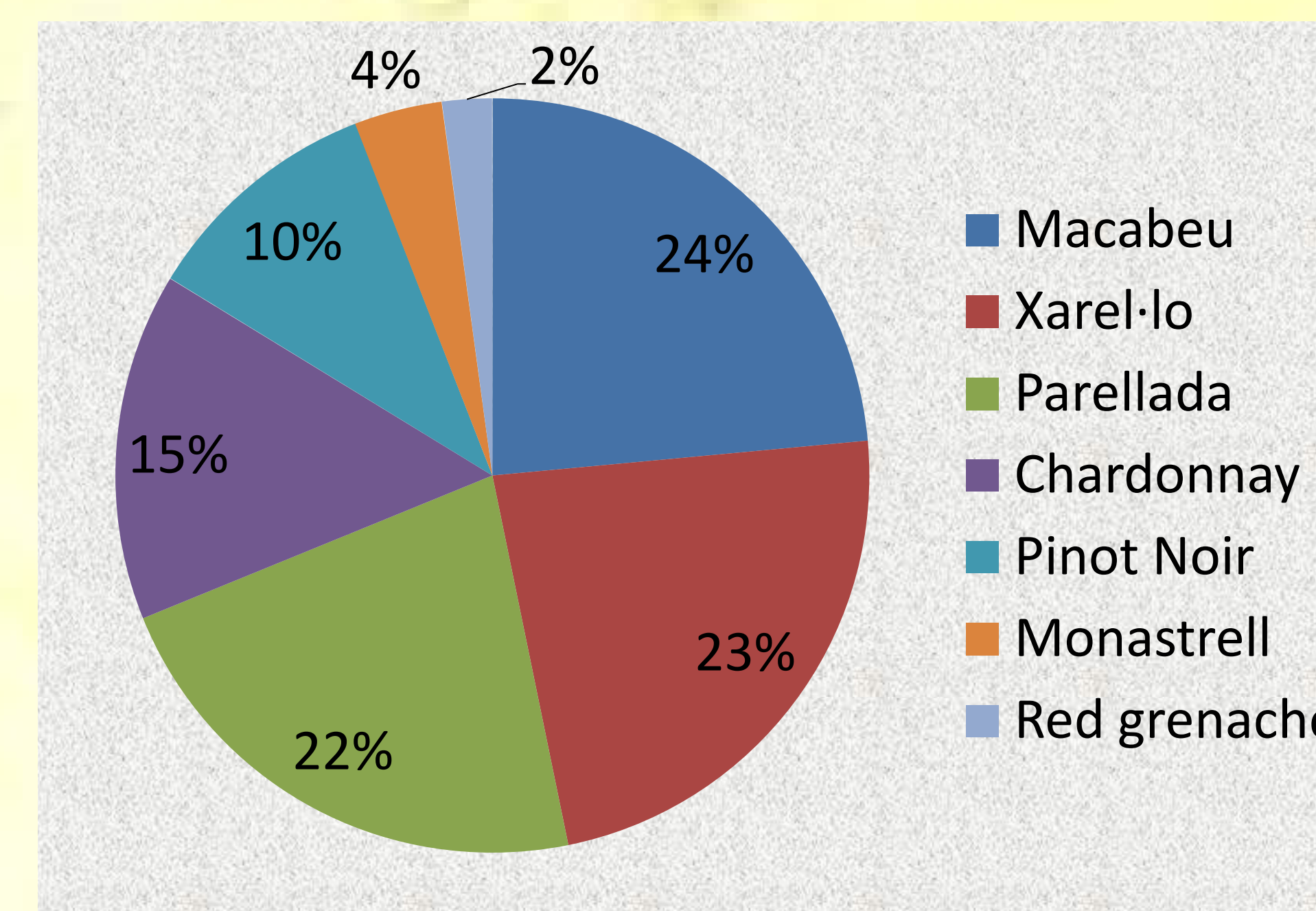


Figure 2. Relevance grape varieties in organic cava.

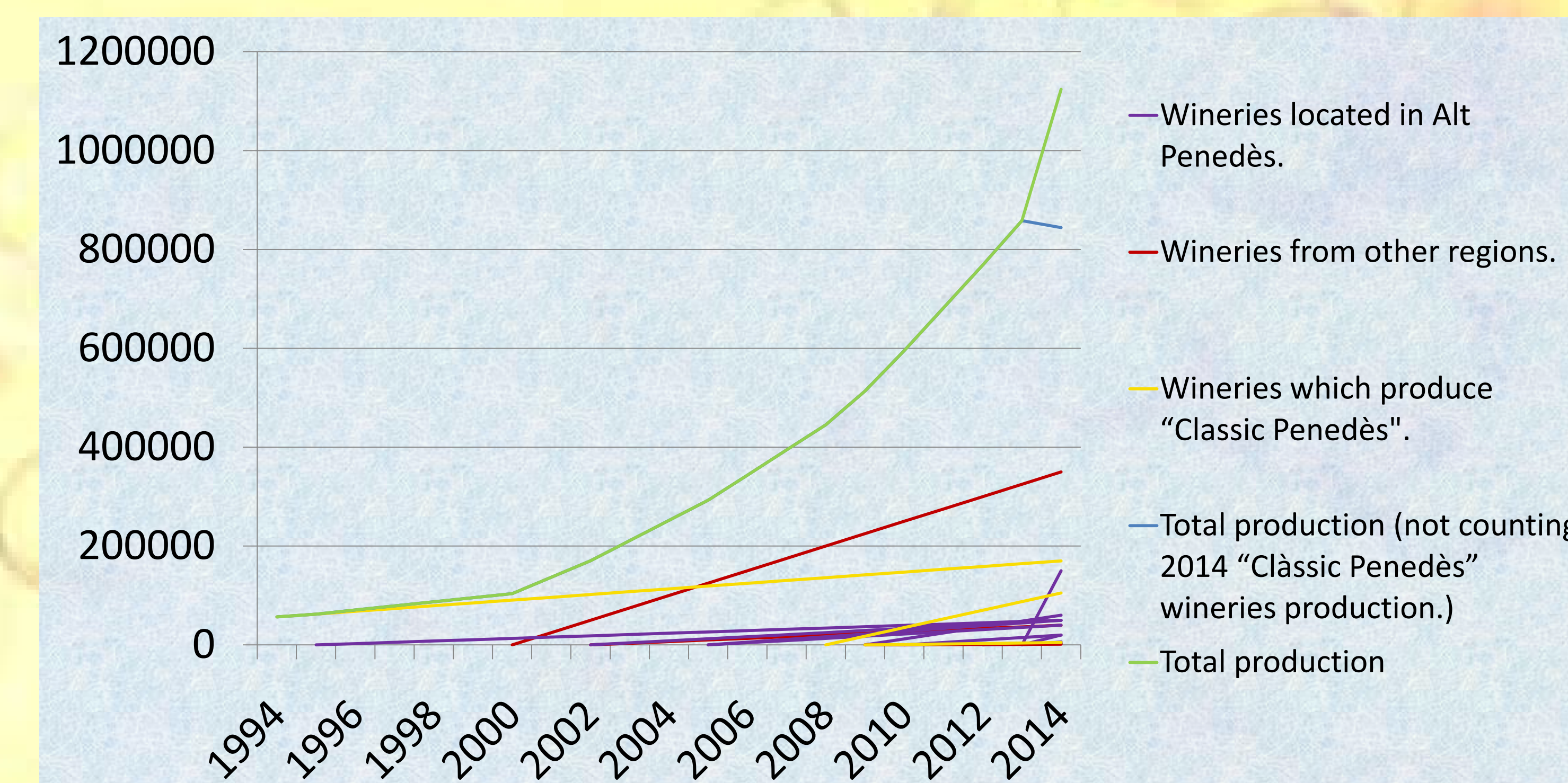


Figure 3. Evolution of organic cava production in bottles (1994-2014)

The estimated production of bottles of ecological champagne is of 1.124 million, in 2014. However, sparse and complex data and the lack of an absolute production figure, precluded this study from estimating the total ecological vineyard area devoted to organic cava.



## CONCLUSIONS AND PROSPECTS

Table 1. Conclusions about grape varieties importance and utility in organic cava and about evolution of the organic cava production

The use of different varieties of grape is because	
1º Macabeu- 23,52%	-Present good adaptation to the territory -Provides good organoleptic characteristics to the final product -Different harvest time allow a better distribution of work
2º Xarel·lo - 23,25%	
3º Parellada - 22,04%	
4º Chardonnay - 14,91%	-Positively contributes to product refinement; works well in sparkling wines.
5º Pinot noir - 10,34%	-Suitable for sparkling rosé production; provides a distinct characteristic to the product (which is usually white.)
-Other grape varieties are rarely used (<6%), such as Red Grenache and Monastrell, or not used at all for the production of organic cava (e.g. Malvoisie, Trepát).	
The evolution of 17 producers of organic cava from 1994 to 2014 shows a positive trend in the sector.	

Finally, the results of this study also suggest a potential increase of production for this sector.

Due to the ever-increasing demand for organic products, some traditional cava producers are likely to move towards organic cava production. Moreover, attention shall be paid to Alt Penedès producers (75% of the total), which could potentially leave the Cava D.O. to enter the Penedès D.O. if the "Classic Penedès" brand succeeds in the upcoming years.