

Biutiful Cava Brut (Sparkling Wine)



The Biutiful Cavas are produced utilizing the latest technology. The vineyards are located in the area of d’Espells, the highest, windiest part of the municipality of Sant Sadurni d’Anoia. Bordered to the south by the coastal Serrelada mountains and to the north by the Montserrat mountains, the vineyard enjoys an exceptional microclimate. The soil is alluvial and comprises of three layers. The first consists of clay and silt, the second, pebbles and loose stones, and the third, the deepest, consists of fine sand that compacts down and is called “sauló”.

The three base wines used for this cava - Macabeo, Xarel-lo and Parellada - are always made separately. The grapes are chilled to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The first fermentation takes place over 30 days at 15°C, following which the coupage, or blend of the different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transforms the wine into cava and produces the characteristic bubbles at the same time. No Dosage, total residual sugar after disgorgement 2g/l.

Appellation	Cava D.O.
Grapes	50% Macabeo, 35% Parellada and 15% Xarel-lo
Altitude / Soil	200-600 meters / The soil is alluvial and comprises three layers; clay, pebbles and sand
Farming Methods	Traditional methods
Harvest	By hand or machine during the night for preserve all the aromas that are in the grape
Production	Méthode Champenoise (second fermentation in bottle)
Aging	Aged for a minimum of 12 months on the lees prior to disgorging

Reviews:

“The Biutiful Cava Brut is composed from a cépages of fifty percent Macabeu, thirty-five percent Parellada and fifty percent Xarel-lo. As I mentioned last year, the grapes are harvested at night to preserve acidity and the wine is aged for twelve months on its fine lees prior to disgorgement and a finishing dosage of eight grams per liter. The new release offers up a refined nose of lemon, white peach, salty soil tones, dried flowers and a touch of wild fennel in the upper register. On the palate the wine is bright, focused and full-bodied, with pinpoint bubbles, good soil signature, bouncy acids and fine balance on the long and complex finish. Good juice. 2024-2034.”

89 points View from the Cellar; John Gilman; Issue 109, January – February 2024

“The Biutiful Cava Brut is crafted from a blend of fifty percent Macabeu, thirty-five percent Parellada and fifty percent Xarel-lo. The grapes are harvested at night to preserve acidity and the wine is aged for twelve months on its fine lees prior to disgorgement and a finishing dosage of eight grams per liter. It offers up a lovely nose of lime, sea salts, stony minerality, menthol, wild fennel and a topnote of dried flowers. On the palate the wine is crisp, full-bodied, focused and complex, with pinpoint bubbles, bright acids and lovely focus and mineral drive on the long and complex finish. This is very good Cava and an excellent value! 2023-2033..”

89 points View from the Cellar; John Gilman -Issue #103 January/February 2023.

