

# Biutiful Cava Brut Nature N/V (Sparkling Wine)



The Biutiful Cavas are produced at a winery created in 2007 utilizing the latest technology for the production of Cava. The vineyards are based in Requena; a region with a grape growing history dating back to the 7th century BCE. The region lies about 70 km West of the Mediterranean Sea and combines Mediterranean and Continental climatic influences. The region exhibits an extreme climate, with long cold winters that offer temperatures as low as 0F. The summers are quite short punctuated by long, hot days with a cooling easterly wind in the afternoons/evenings.

<b>Appellation</b>	D.O. Cava
<b>Grapes</b>	80% Macabeo and 20% Chardonnay
<b>Altitude / Soil</b>	700-900 meters /
<b>Farming Methods</b>	Traditional methods
<b>Harvest</b>	Hand and machine harvested
<b>Production</b>	Varieties were fermented separately, blended and fermented a second time in bottle
<b>Aging</b>	15 months on lees, no sugar added after disgorging
<b>UPC / SCC</b>	8437012498020

## Reviews:

“(aged for 18 months on its lees; Lot #606038) Limpid straw. Vibrant, mineral-accented citrus and orchard fruit scents carry a chalky mineral overtone and a suggestion of ginger. Brisk and sharply focused on the palate, offering nervy orange zest and honeysuckle flavors that deepen and spread out on the back half. Smoothly plays power off delicacy and finishes long and stony, with strong mineral cut and repeating florality.”

**90 Points Vinous Media** Spain’s New Releases, Part 2: Triumphs and Travails  
May 16, 2017

“White-fruit aromas are without frills. Like the nose, this wine feels fresh and clean. Flavors of white peach and slightly underripe honeydew are mild and don't force anything on a pleasant finish”

**88 Points Wine Enthusiast** November 2017

