

Biutiful Cava Brut NV (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.

This Cava is produced from some of their best grapes sourced from the Western portion of Requena from vineyards with a Northern orientation. Base wines are selected for aromatic expression not neutrality. Production follows traditional methods with secondary fermentation in bottle followed by 15 months aging on the lees. Total residual sugar after disgorgement and dosage is 8g/l.

Appellation	Cava D.O.
Grapes	80% Macabeo from 40 year old vines and 20% Chardonnay from 15 year old vines
Altitude / Soil	650-750 meters / calcareous clay
Farming Methods	Traditional methods
Harvest	Hand and machine harvested fruit
Production	Individual varieties are fermented separately in temperature controlled, stainless steel tanks
Aging	Aged for a minimum of 12 months and up to 18 months on the lees prior to disgorging
UPC / SCC / Pack	8437013498167 // 12

Reviews:

“(aged for 18 months on its lees; Lot #6169124) Pale yellow. Aromas of fresh citrus and pit fruits, musky herbs and white flowers, backed by a subtle mineral note. Silky and seamless on the palate, offering fresh orange, peach and honeysuckle flavors and slow-building spiciness. Closes with good clarity and thrust, leaving candied ginger and floral notes behind.”

89 points *Vinous Media*; May 2017

“Green apple, citrus and distant celery aromas feed into a fresh, peppery, citrusy palate with tangerine, lime and pink grapefruit flavors. The finish is citrusy like the palate, meaning it’s bright, juicy and dry.”

88 points *The Wine Enthusiast*; Issue #2710 - November 2014

“Also an 80/20 blend of Macabeo and Chardonnay, this is a fruity sparkler that’s full in the mouth and finely textured with very good length.”

88 points *International Wine Review*; Issue #42, May/June 2014

“... The wine offers up a clean and vibrant nose of green apple, menthol, a touch of leesiness, salty minerality and a smoky topnote. On the palate the wine is focused, full-bodied and frothy, with a good core, nice mineral undertow and plenty of acids to carry its dosage with bounce and precision. The finish is not as long as the very top examples of Cava, but this is a well-made wine and good value...” **88 points** *View from the Cellar*, Issue #61 – January/February 2016

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