

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 tem 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 / 8437012498174 / 12

Reviews:

“Pale yellow. Fresh peach and melon aromas are complemented by dusty mineral and floral accents. Silky and open-knit, showing good depth to its juicy pit fruit flavors, which are braced by a refreshingly bitter orange pith flourish. Finishes with good persistence and lingering peach and honeysuckle notes. (Lot #806781; finished at eight g/l of residual sugar, which is relatively dry by standard Cava measures).”

89 points *Vinous Media*; Mediterranean Spain: Diversity and Consistency, April 25, 2019

“Floral and spice notes form a subtle, aromatic thread through the juicy flavors of nectarine, blanched almond and candied lime zest as they ride the creamy bead of this lively Cava. Drink now.”

88 points *Wine Spectator*; January 2020

“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

“Bubbles set the stage for any celebration, of course. Why not toast your loved one with a Spanish cava called Biutiful? The brut bottling is delicious, and features 20 percent chardonnay in the blend, giving the wine more richness than the traditional Spanish grapes usually do. This wine has excellent distribution and availability, and at \$14, it won’t stretch your budget. Biutiful also makes a nice rosé.” ***** Excellent *The Washington Post***; “How to pick a Valentine’s Day wine that’s as romantic as your mood” - January 2020

"This cava is a bit more champagne-like than most, thanks to the 20 percent of the blend being chardonnay. The chardonnay lends body and richness, along with ripe fruit notes and a bit of sweetness to match the red-fruit flavors of currant and raspberry. This is delightful bubbly, and easy to find. Alcohol by volume: 11.5 percent."

***** Excellent *The Washington Post***; “Treat your valentine right with a bright Italian red for just \$13” – January 2020

