

# 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.

<b>Appellation</b>	Cava D.O.
<b>Grapes</b>	80% Macabeo from 40 year old vines and 20% Chardonnay from 15 year old vines
<b>Altitude / Soil</b>	650-750 meters / calcareous clay
<b>Farming Methods</b>	Traditional methods
<b>Harvest</b>	Hand and machine harvested fruit
<b>Production</b>	Individual varieties are fermented separately in tem controlled, stainless steel tanks
<b>Aging</b>	Aged for a minimum of 12 months and up to 18 months on the lees prior to disgorging
<b>UPC / SCC / Pack</b>	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***; April 25, 2019

"While the non-vintage Brut bottling of Biutiful is made from the same cépages as the Brut Nature above (eighty percent Macabeu and twenty percent Chardonnay), Señor Fernandez uses slightly older vine Macabeu for the Brut Nature (fifty-five year-old vines versus forty yearold vines for the Brut NV). The wine is aged the same eighteen months on its fine lees and was finished with a dosage of eight grams per liter. The bouquet is bright and pretty, offering up notes of pear, white flowers, wild fennel and a nice base of salty soil tones. On the palate the wine is crisp, full-bodied, focused and rock solid at the core, with pinpoint bubbles, excellent backend mineral drive and a long, complex finish. The Brut Nature is a bit more elegant in profile, but this has more mid-palate volume and the dosage is very well done and buried in the undertow of minerality here. Fine juice. 2020-2030." **89 points *View from the Cellar***; Issue #86 - March/April 2020

"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

"Biutiful is in the eye of the beholder, but this is good brut at a fair price. There's clarity and fruit to the nose and palate, though don't be looking for elegance. White fruit, lime and green banana flavors fall off quickly on a clean finish." **87 points *The Wine Enthusiast***; December 2019

"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



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