

Beautiful Cava Brut Nature N/V (sparkling)



Winery: Isaac Fernandez Seleccion

Region: Cava D.O.

Grapes: 80% Macabeo and 20% Chardonnay

Winery: The Beautiful 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 winters are long and cold, getting down to near 0F. The summers are quite short punctuated by long, hot days with a cooling easterly wind in the afternoons/evenings. The elevation of the vineyards is between 700 and 900 meters and they grow Macabeo, Chardonnay and Garnacha.

Wine: This Cava is produced from some of their best grapes sourced from the Western portion of Requena from vineyards with a Northern orientation. While it could be labeled as a Reserva, as it spends 15 months on lees as opposed to the minimum of 9 months, we chose to simply label it as Cava. It is a Brut Nature, which is to say no sugar was added at the end of aging on lees. Residual Sugar: 1.1g/L

Reviews: “The non-vintage Beautiful Cava Brut Nature from Isaac Fernandez is composed of a blend of eighty percent Macabeu and twenty percent Chardonnay and was aged on its fine lees for fifteen months prior to disgorgement. The wine is bright and youthfully enticing, offering up a fine nose of green apple, lime, wild fennel, a nice base of minerality and a touch of sea salts in the upper register. On the palate the wine is medium-bodied, frothy and focused, with a good, solid core, delicate mousse, brisk acids and very good length and grip on the moderately complex and very clean finish. This is a stylish, youthful bottle of Cava that is light on its feet and eminently quaffable. I can well imagine sharing a bottle of this around ten in the evening in Barcelona with tapas while trying to decide where to go out to dinner that night.”

88 Points *View from the Cellar*, Issue 61 January/February 2016

“Spanish importer Aurelio Cabestrero offers this sparkler, which lives up to its name. It’s richer than most cava, thanks to a 20 percent addition of chardonnay in the blend.”

★ ★ **(excellent)** *Washington Post* Dave McIntyre “Five wines to try” Wednesday, March 13, 2013



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