

# Biutiful Cava Brut Nature (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>	Cava D.O.
<b>Grapes</b>	80% Macabeo from 55 year old vines and 20% Chardonnay from 20 year old vines
<b>Altitude / Soil</b>	700-900 meters / calcareous clay and broken limestone chunks
<b>Farming Methods</b>	Traditional methods
<b>Harvest</b>	Hand and machine harvested fruit
<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 / Pack</b>	8437012498020 / 8437012498037 / 12

**Reviews:** "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*; May 2017

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

**88 points** *The Wine Enthusiast*; November 2017

"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. 2016-2023."

**88 points** *View from the Cellar*; January 2016

"This lovely, crisp and refreshing bubbly is made in the trendy style of the most sought-after grower champagnes: with no dosage, or added sugar (thus the "brut nature" nomenclature). This is yet another example of why cava is a favorite sparkling wine for budget-conscious wine lovers."

**\*\* (Excellent)** *The Washington Post*; December 2015

