

# Biutiful Cava Brut Rose (Sparkling Wine)



The Biutiful Cava 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>	100% Garnacha, from 40-50 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 harvested into small boxes
<b>Production</b>	Varieties are fermented separately in temperature 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>	8437012498082 / 8437012498099 / 12

## Reviews:

“(aged on its lees for 18 months; Lot #619457) Brilliant pink. Intense red berry and tangerine scents show very good clarity and a suave floral note that builds in the glass. Silky, seamless and broad on the palate, offering juicy raspberry and blood orange flavors underscored by a smoky mineral nuance. Finishes sappy and quite long, featuring echoing red fruit character and a touch of candied rose. I really like the interplay of power and finesse here.”

**90 points Vinous Media;** “Spain’s New Releases, Part 2: Triumphs and Travails” – May 16, 2017

“If you like the fresh strawberry flavors of the Grenache grape, you’ll love this sparkler. It shows beautiful (biutiful) Grenache aromas and flavors and a creamy, soft mousse. The wine has enough ripe fruit to make it a good pairing for the Thanksgiving meal. Aged on the lees for 9 months. 9.1 g/l RS.”

**89 points International Wine Review;** Issue 40 - December/January 2014

“Melon and nectarine aromas are simple but fresh and forward. A lean palate follows the nose, while this tastes of nectarine and citrus rind. Despite mild bitterness on the finish, this maintains a sense of freshness. Made entirely from Garnacha, which is rare for Cava.”

**87 points Wine Enthusiast;** December 1, 2017

“This spicy, fruity pink bubbly is made with garnacha, the Spanish name for the grenache grape. It’s racy and tasty and fun, ideal for turning any evening into a party, as well as for washing down pre-dinner nibbles.” **Great Value The Washington Post;** October 2018

