

Beautiful Cava Brut NV (Sparkling Wine)



The Beautiful Cavas are produced utilizing the latest technology. The vineyards are located in the area of d’Espiells, the highest, windiest part of the municipality of Sant Sadurni d’Anoia. Bordered to the south by the coastal Serrelada mountains and to the north by the Montserrat mountains, the vineyard enjoys an exceptional microclimate. The soil is alluvial and comprises of three layers. The first consists of clay and silt, the second, pebbles and loose stones, and the third, the deepest, consists of fine sand that compacts down and is called “sauló”.

The three base wines used for this cava - Macabeo, Xarel-lo and Parellada - are always made separately. The grapes are chilled to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The first fermentation takes place over 30 days at 15°C, following which the coupage, or blend of the different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transforms the wine into cava and produces the characteristic bubbles at the same time. Total residual sugar after disgorgement and dosage is 8g/l.

Appellation	Cava D.O.
Grapes	50% Macabeo, 35% Parellada and 15% Xarel•lo
Altitude / Soil	200-600 meters / The soil is alluvial and comprises three layers; clay, pebbles, and sand
Farming Methods	Traditional methods
Harvest	By hand or machine during the night to preserve all the aromas that are in the grape
Production	Méthode Champenoise (second fermentation in bottle)
Aging	Aged for a minimum of 12 months on the lees prior to disgorging
UPC / SCC / Pack	8437013498167 / 8437012498174 / 12

Reviews:

“Brilliant yellow. White peach, pear and a hint of tangerine on the perfumed nose. Silky and seamless on the palate, offering sappy orchard and pit fruit flavors that tighten up on the back half. Lingers nicely on the supple finish, which leaves a subtle floral note behind. 2021- 2024.”

89 points *Vinous*; Josh Reynolds – March 2021

“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

