

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.

Appellation	Cava D.O.
Grapes	80% Macabeo from 55 year old vines and 20% Chardonnay from 20 year old vines
Altitude / Soil	700-900 meters / calcareous clay and broken limestone chunks
Farming Methods	Traditional methods
Harvest	Hand and machine harvested fruit
Production	Varieties were fermented separately, blended and fermented a second time in bottle
Aging	15 months on lees, no sugar added after disgorging
UPC / SCC / Pack	8437012498020 / 8437012498037 / 12

Reviews:

"I've raved about Biutiful cavas before, and this Brut Nature may be my favorite yet. It's a blend of 80 percent macabeo, a traditional cava grape, and chardonnay, the premier white grape of champagne, made in the traditional style with the second fermentation in the bottle, and disgorged with no added dosage of sugar (the "Brut Nature" designation). Bone dry, intensely focused and complex, it welcomed me with flavors of strawberry and tart raspberry. As it warmed in my glass, I noticed apricot and a mineral oil note. The bubbles in my glass were as persistent as the flavors on my palate. Top-notch bargain fizz. ABV: 11.5 percent. BW: 860 grams (Sparkling)."

***** (Extraordinary) *The Washington Post*; Dave McIntyre – January 28, 2022**

"Translucent yellow-gold. Lemon zest, quinine and ginger on the incisive, mineral-accented nose. Sharply focused and dry, showing firm cut to Meyer lemon and green apple flavors, which deepen slowly on the back half. Finishes long and energetic, leaving subtle herb and floral notes behind. This wine, which has less than a gram of residual sugar, is from lot #9127110. 2021- 2024"

90 points *Vinous*; Josh Reynolds – March 2021

"The Biutiful Cava non-vintage Brut Nature is composed of a fairly unique blend of eighty percent Macabeu and twenty percent Chardonnay. It was aged for a year and a half sur latte prior to disgorgement and has less than a gram of residual sugar. The wine offers up a bright and stylish nose of lemon, tart pear, salty minerality, dried flowers and lemongrass. On the palate the wine is crisp, fullish and beautifully balanced, with frothy mousse, good mineral drive and a long, vibrant and fairly complex finish. This is a very well-made example and a superb value. 2020-2030+."

89+ points *View from the Cellar*; Issue #86 - March/April 2020

