

Biutiful Cava Brut Rose N/V (Sparkling Wine)



The Biutiful 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. The soil is calcareous clay and broken limestone chunks.

The Garnacha grapes used to make this cava are grown in Santes Creus Monastery, and we respect the biodiversity of the local flora and fauna. Upon arrival at the winery, the freshly harvested grapes are chilled to preserve the aromatic precursors that are found in their skins, as these are what produce the primary aromas that the cava displays later.

The Garnacha is fermented separately in stainless steel tanks at a controlled 15C for 30 days, following which we create the blend with different Garnacha wines and the resulting wine is bottled, ready to begin the second fermentation, which lasts approximately six weeks and takes place in underground cellars. After the second fermentation has finished the cava remains in contact with the yeast for a minimum of 12 months. Total residual sugar after disgorgement and dosage is 8g/l.

Biutiful Rosado is a pale pink CAVA. Very intense, it offers great aromatic complexity. On the nose, it displays the primary aromas: the subtleties of violets and roses in combination with ripe red berries: strawberries, raspberries and blueberries. On the palate it is smooth, very creamy, fresh, and elegant.

Appellation	Cava D.O.
Grapes	100% Garnacha, from 10-20-year old vines
Altitude / Soil	300-400 meters / calcareous clay and broken limestone chunks
Farming Methods	Traditional methods
Harvest	Hand-harvested into small boxes
Production	Méthode Champenoise (second fermentation in bottle)
Aging	Aged for a minimum of 12 months on the lees prior to disgorging
UPC / SCC / Pack	8437012498082 / 8437012498099 / 12

Reviews:

"Pale orange. A lively, sharply focused nose delivers fresh red berry, blood orange and floral qualities and a subtle mineral overtone. Juicy raspberry, cherry and candied rose flavors show a refreshingly bitter edge and deepen slowly on the back half. Finishes tangy and precise, with a repeating floral note lingering. 2021- 2024"

90 points Vinous; Josh Reynolds – March 2021

"The Biutiful Cava non-vintage Brut Rosé is made entirely from Garnacha, with these high altitude vineyards ranging from forty to fifty years of age. The wine ages for eighteen months on its fine lees prior to disgorgement and was finished with a dosage of eight grams per liter. It is a delicate, pale salmon color and delivers a lovely nose, with quite delicate fruit tones of wild strawberries and nectarine, coupled to lovely minerality, dried flowers and a hint of citrus zest. On the palate the wine is bright, full-bodied and has a lovely core, with pinpoint bubbles, good focus and grip, zesty acids and fine length and grip on the finish. This is not quite as delicate on the palate as the nose, as the Garnacha provides good, broad shoulders and plenty of personality. This is an excellent food Cava and the good mineral and acid foundation here absolutely devours the dosage. Fine juice. 2020-2030+."

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

