

# Biutiful Cava Brut Rose (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.

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

## Reviews:

“The Biutiful Cava non-vintage Brut Rosé is composed entirely from Garnacha. It was aged for a year to a year and a half on its fine lees before disgorgement and finished with a dosage of eight grams per liter. The wine is pale in salmon color and offers up a bright bouquet of strawberries, watermelon, salty soil tones, dried rose petals and a touch of pomegranate. On the palate the wine is brisk, young and full-bodied, with good depth at the core, fine mineral undertow, frothy mousse and a long, well-balanced finish. Good juice that is best served with food. 2024-2030.”

**89 points View from the Cellar;** John Gilman; Issue 109, January – February 2024

“The Biutiful Cava non-vintage Brut Rosé is composed entirely from Garnacha. It was aged for a year to a year and a half on its fine lees before disgorgement and finished with a dosage of eight grams per liter. The nose wafts from the glass in a mix of tart orange, red berries, salty minerality, a touch of citrus peel and a topnote of dried flowers. On the palate the wine is bright, full-bodied, focused and frothy, with a good core and soil undertow, fine balance and a long, tasty finish. Good juice and a fine value. 2023-2035.”

**89 points View from the Cellar;** John Gilman -Issue #103 January/February 2023.

