

Biutiful Cava Brut Nature (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. 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. No Dosage, total residual sugar after disgorgement 1g/l.

Appellation	Cava D.O.
Grapes	50% Macabeo, 35% Parellada and 15% Xarel·lo: the 3 indigenous varieties from Penedès.
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 for 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 Size	8437012498020 / 8437012498037 / 12

Reviews:

“With persistent bubbles in the glass and aromas of green pear, hazelnut and almond blossom, this sparkling wine has flavors of Granny Smith apple, baking bread, toasted nuts and jasmine. Bold acidity washes over the side palate and holds on into the finish.”

90 points Wine Enthusiast; Mike DeSimone October 2022, RANKED #9 TOP 100 BEST BUY 2022

“The Biutiful Cava Brut Nature is made from the same cépages as the Brut and aged for the same twelve months sur latte, but is finished without dosage once it is disgorged. The wine seems a touch more precise on both the nose and palate without the dosage, offering up a refined bouquet of lemon, tart pear, salty minerality, dried flowers, gentle smokiness and a topnote of lemongrass. On the palate the wine is full-bodied, focused, zesty and complex, with an elegant profile, good depth at the core, lovely mineral undertow, refined mousse and a long, impeccably balanced finish. This is an outstanding value! 2023-2035+.”

90 points View from the Cellar; John Gilman - January/February 2023.

“The Biutiful Cava Brut Nature is made from the same cépages as the Brut and aged for the same twelve months sur latte, but is finished without dosage once it is disgorged. The bouquet is bright and nicely precise, wafting from the glass in a mix of tart orange, breadfruit, dried flowers, a touch of menthol and a lovely base of salty minerality. On the palate the wine is zesty, full-bodied, focused and complex, with a good core, frothy mousse and a long, nicely soil-driven finish. This is also quite a nice bottle for the pricetag. 2024-2030.”

89 points View from the Cellar; John Gilman -January/February 2024.

“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).”

***** The Washington Post;** Dave McIntyre - January 28, 2022

