

Biutiful Cava Brut N/V



Winery: Isaac Fernandez Seleccion

Region: Cava D.O.

Grapes: 80% Macabeo and 20% Chardonnay

Winery: 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 winters are long and cold, getting down to near 0F. The summers are quite short punctuated by long, hot days with a cooling easterly wind in the afternoons/evenings. The elevation of the vineyards is between 700 and 900 meters and they grow Macabeo, Chardonnay and Garnacha.

Wine: This Cava is produced from some of their best grapes sourced from the Western portion of Requena from vineyards with a Northern orientation. Base wines are selected for aromatic expression not neutrality. Production follows traditional methods with secondary fermentation in bottle followed by 15 months aging on the lees. Total residual sugar after disgorgement and dosage is 8g/l.

Reviews:

“Green apple, citrus and distant celery aromas feed into a fresh, peppery, citrusy palate with tangerine, lime and pink grapefruit flavors. The finish is citrusy like the palate, meaning it’s bright, juicy and dry.”

88 points *Wine Enthusiast* issue 2710, November 2014

“Also an 80/20 blend of Macabeo and Chardonnay, this is a fruity sparkler that’s full in the mouth and finely textured with very good length.”

88 points *International Wine Review* issue 42, May/June 2014

“Blending macabeo with a little chardonnay (20 percent), this develops scents of cinnamon and apple pie. Its unctuous texture is cut by the bubbles and by crisp acidity. For white beans and pork.”

86 points *Wine & Spirits* August 2014



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