

Biutiful Cava Brut Nature N/V (sparkling)



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. While it could be labeled as a Reserva, as it spends 15 months on lees as opposed to the minimum of 9 months, we chose to simply label it as Cava. It is a Brut Nature, which is to say no sugar was added at the end of aging on lees. Residual Sugar: 1.1g/L

Reviews:

“Spanish importer Aurelio Cabestrero offers this sparkler, which lives up to its name. It’s richer than most cava, thanks to a 20 percent addition of chardonnay in the blend.”

★★(excellent) *Washington Post* Dave McIntyre “Five wines to try” Wednesday, March 13, 2013

“This 80/20 blend of Macabeo and Chardonnay is floral in character, offering a perfumed, fruity palate and an austere mineral finish.”

87 points *International Wine Review* Issue 42 May/June 2014



Selected by Aurelio Cabestrero®

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