

# 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

“The non-vintage Brut bottling of Biutiful from Isaac Fernandez is the same blend as the Brut Nature- eighty percent Macabeo augmented with twenty percent Chardonnay. It is aged the same fifteen months on the fine lees, but is finished with a dosage that brings it up to eight grams per liter of residual sugar, in contrast to the 1.1 grams of the Brut Nature. The wine offers up a clean and vibrant nose of green apple, menthol, a touch of leesiness, salty minerality and a smoky topnote. On the palate the wine is focused, full-bodied and frothy, with a good core, nice mineral undertow and plenty of acids to carry its dosage with bounce and precision. The finish is not as long as the very top examples of Cava, but this is a well-made wine and a very good value at fourteen dollars a bottle here in New York.

**88 points** *View from the Cellar*, Issue 61 January/February 2016



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