

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.

Appellation	Cava D.O.
Grapes	100% Garnacha, from 10-20-year old vines
Altitude / Soil	300-400 meters / calcareous clay and broken limestone chunks
Farming Methods	Traditional methods
Harvest	Hand-harvested into small boxes
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	8437012498082 / 8437012498099 / 12

Reviews:

"The Biutiful Cava non-vintage Brut Rosé is crafted solely from the Garnacha grape, with these vines ranging from forty to more than fifty years of age. The wine is aged for a year and a half on its fine lees before disgorgement and was finished this year with a *dosage* of 8.5 grams per liter. The wine is a lovely salmon color and offers up a bright and complex bouquet of blood orange, rhubarb, clove-like spice tones, salty minerality and a touch of rye bread. On the palate the wine is crisp, focused and full-bodied, with a good core and soil undertow, frothy *mousse* and lovely balance on the long and complex finish. This is very tasty. 2026-2035."

89 points **View from the Cellar**; John Gilman -Issue #123, May-June 2026.

"Juicy peaches and cherries, followed by a hint of fig and orange zest make for a fun, bright Cava with a creamy mousse and lightly spiced finish."

88 points **Wine Enthusiast**; Best Buy-E.C.B; August-September 2025

