

Biutiful Cava Brut Nature (Sparkling Wine)



The Biutiful Cavas are produced utilizing the latest technology. The vineyards are located in the area of d'Espieles, 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 2g/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:

"Crisp apple, sweet citrus and grapefruit pith sprinkled with celery salt create an energetic sparkling wine with a lengthy, dry, pleasing finish."

90 points Wine Enthusiast; Best Buy-E.C.B.- May 2026 (Top 40 Sparkling Wines under \$75)

"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 aromatic constellation of the new release hops from the glass in a mix of lemon, breadfruit, a touch of menthol, salty soil tones, wild fennel and a topnote of dried flowers. On the palate the wine is bright, focused and full-bodied, with a superb spine of acidity, a lovely core, good mineral drive and grip, pinpoint bubbles and lovely balance on the long and complex finish. A fine example. 2025-2035+."

89 points View from the Cellar; John Gilman -Issue #117, May-June 2025.

