Biutiful Cava Brut Nature (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. 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 15ºC, 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:

"The Biutiful Cava Brut Nature is made from a *cépages* of fifty percent Macabeu, thirty-five percent Parellada and fifteen percent Xarel-lo, with the grapes harvested at night to preserve as much acidity as possible. The wine is aged for a minimum of twelve months *sur latte.* It offers up a refined bouquet of lemon, stony minerality, menthol, dried flowers and sea salt. On the palate the wine is crisp, full-bodied and focused, with a good core, frothy *mousse* and a long, soil-driven and well balanced finish. This is a very good value. 2026-2035". **90 points** **View from the Cellar;** John Gilman -Issue #123, May-June 2026.

"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)