



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU 0,0 WHITE

THE MEDITERRANEAN
DELIGHT OF FRESHNESS

VILARNAU

A small yet cutting edge organic cava lies between the Monserrat mountains and Mediterranean Sea and is strongly influenced by the modern, cosmopolitan city of Barcelona. It's location and avant-garde culture of Barcelona are reflected in carefully made artisanal cava with as little impact on our planet environment as possible.

VINEYARDS

The Vilarnau Organic cavas are made from local and international grapes grown in the Vilarnau d'Espiells vineyards, which were awarded Organic Viticulture certification in 2016, demonstrating the winery's commitment to respecting maximum biodiversity in the flora and fauna that inhabit Vilarnau's surrounding area.

WINEMAKING

Vilarnau 0,0 is an organic sparkling made from Parelada and Macabeu grapes. Thanks to the latest technology innovative elaboration process, the wine can be de-alcoholised while preserving its original aromas. This way we can obtain a very fruity product, with a great balance between sweetness and acidity.

WINEMAKER'S COMMENTS

Pale yellow, with a very fine and persistent bubble. Primarily apple and floral fruit aromas such as verbena, with sweet touch of fresh almond. Balanced, fresh, creamy, with a long-lasting taste.

SERVICE AND PAIRING

This should be served at 6 ° C.

It is an ideal cava with snacks and as aperitif as well as to highlight the natural flavors of a healthy and not too spicy cuisine.

| GRAPE VARIETIES | | ABV | |
|---------------------------------|----------|---------------|----------------------|
| Macabeo & Parelada | | 0,0% Vol. | |
| NUTRITIONAL INFORMATION · 100ml | | | |
| ENERGY | PROTEINS | SALT | |
| 97 KJ / 23 Kcal | 0 gr | 0 gr | |
| FAT | 0 gr | CARBOHYDRATES | 4 gr |
| SATURATED | 0 gr | SUGARS | 4 gr/100ml = 40 gr/l |

