

ALBERT DE VILARNAU

CHARDONNAY PINOT NOIR



VINTAGE: 2010

DENOMINATION OF ORIGIN: Cava

GRAPE VARIETIES: 50% Chardonnay,
50% Pinot Noir

AGEING: More than 48 months
in bottle

ABV: 12% vol.

Ph: 3.08

TOTAL ACIDITY: 6.5 g/l tartaric
acid

RESIDUAL SUGAR: 3 g/l

FIRST VINTAGE SOLD: 2001

2010 HARVEST

Harvesting took place from September to October beginning with the Chardonnay grapes (19th August) and following with the Pinot Noir, then the Macabeo (30th August) and the Xarel·lo (21st September). Last to be picked were the Parellada grapes, which were harvested from 16th September until 7th October (the latest being those in the mountain vineyards).

Harvesting was completed within the usual periods. For the first half of August it was hot during the day and cold at night (thermal inversion), both factors that facilitated phenolic maturing in the Chardonnay and Pinot Noir grapes. At the end of August however there was heavy rain that made it difficult for the Macabeo and Parellada to ripen. 648.4 l/m² of rain fell between September 2009 and August 2010, compared with 575 l/m² the previous year. In August, September and the relevant part of October 217 l/m² of rain fell, causing problems with the harvest but obviating the need for us to irrigate our Pinot Noir and Chardonnay grapes as the spring had been rainy too.

The 2010 harvest could be described as excellent in terms of the quality of the white wines used to produce cavas and rosés. Both were very fruity and elegant and although the Macabeo and Parellada had low levels of alcohol this was offset by the Chardonnay so that when the coupage was made the base wine had an abv of 10%.

VINEYARD FEATURES

Planted in 1991 this was the first vineyard in Sant Sadurni d'Anoia to be planted with Pinot Noir. We have implemented precision viticulture on the estate, seeking to achieve a balance between abundant leaf cover and

grapes and pruning both while the vines are tender and once the leaves have fallen. As a result the variety has done very well. In 2000 we started to trial making white Pinot Noir wine but it was not until 2007 that the cava was accepted by the Cava Regulatory Council, which meant we gained considerable experience of making it while we waited. With 1.5 hectares of Pinot Noir we produce 2500 bottles a year.

WINEMAKING

The Pinot Noir grapes are picked at night so that they stay cool. They are taken to the winery and the free-run juice that has not yet been in contact with the skins is drawn off. We extract 150 litres of white must from every 100kg of grapes until we have enough to be able to make the cava. The must is chilled, allowed to settle naturally (static clarification) and once it is clean it is fermented in stainless steel tanks at a controlled 13°C.

WINEMAKER'S COMMENTS

With this cava we wanted to demonstrate that in Penedès, and more specifically in Espiells it is possible to make a cava from a coupage of two classic Champagne varieties – one white (Chardonnay) and one red (Pinot Noir) – and also express the features of the terroir and the climate of this area of the Mediterranean.

SERVING AND PAIRING

This is a cava with body and substantial aromatic complexity and should be served at 6-8°C. It is ideal to drink with every course of a meal.



González Byass
Desde 1835
Familia de Vino