

CAVA ELS CAPRICIS

XAREL·LO CASTANYER

V
VILARNAU
BARCELONA



DENOMINATION OF ORIGIN: Cava

TYPE: Reserva Brut Nature

GRAPE VARIETIES: 100% Xarel·lo

AGEING: 25% of the Xarel·lo grapes in the coupage have been fermented and subsequently aged for 6 months in chestnut wood barrels.

ABV: 12% vol.

Ph: 3.15

TOTAL ACIDITY: 5.6 g/l tartaric acid.

RESIDUAL SUGAR: 3 g/l

FIRST VINTAGE SOLD: 2012

HARVEST

The harvest began on 10th August with the Chardonnay and Pinot Noir grapes. Both varieties produced significantly smaller volumes than the previous year: an average of 30% less than in a normal year but in some instances more than 50% less. Next, the Macabeu and Xarel·lo varieties were harvested, the latter having ripened well but having produced smaller volumes.

VINEYARD FEATURES

The hectare of Xarel·lo grapes that make this wine has been certified as complying with integrated viticulture practice since 2007 and this year was certified organic. Planted in 1991 the vineyard is in Els Costers d'Espiells, the highest, windiest part of the municipality of Sant Sadurni d'Anoia. At 250 metres above sea level and 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 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". Together, they produce a cava with very Mediterranean features and a touch of saltiness.

WINEMAKING

The grapes grown on the Xarel·lo hectare are harvested mechanically at night. The grapes are emptied into a receiving hopper and chilled down to 10°C. After that they are transferred to the press where they macerate for three hours to obtain the primary aromas from the flesh and the skins. The must then undergoes cold, static clarification. When the first fermentation begins part of the must is fermented in 250 litre, medium toasted new chestnut wood barrels then the coupage of the two Xarel·lo wines is made in April, once the their respective fermentation processes have been completed. The wine is then bottled, completing its second fermentation and subsequent ageing in bottle.

WINEMAKER'S COMMENTS

Els Capricis de Vilarnau is an innovative winemaking initiative deriving from Cavas Vilarnau's constant striving to produce the best base wines to use to make our premium cavas. This Xarel·lo has been created from the indigenous Penedés grape variety that bears the same name. Its unique feature lies in the fact that it is fermented in chestnut wood barrels that are made by hand by a local cooper who uses wood from the Montseny forests. We have thus returned to the traditional methods used in Catalan masías to age white wines in general and Xarel·lo in particular.

SERVING AND PAIRING

This is a cava with body and should be served at 6 - 8°C. It is ideal for drinking with white meat, poultry and fish in a sauce and also with dishes containing wild mushrooms.

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Familia de Vino