



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU BRUT RESERVA ORGANIC



VINEYARD FEATURES

The vineyard is 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 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.

WINEMAKING

The base Macabeo, Parellada and Xarel.lo wines used for creating the cava are always made separately. Once they have been de-stemmed the grapes are chilled so as to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The must is never filtered but always undergoes cold, static clarification. 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 "Saccharomyces cerevisiae bayanus" yeast from Vilarnau's own collection transforms the wine into cava and raises the alcohol and CO2 content.

WINEMAKER'S COMMENTS

With this cava we are trying to achieve a balance between the three kinds of aroma that tend to be present in cavas. Firstly, the primary aromas that come from the fruit (the grapes) and provide the fruity and floral notes. Then there are the secondary aromas that come from the second fermentation inside the bottle and bring to mind the smells of bread and pastries baking. Lastly are the tertiary aromas that develop as the cava ages and are reminiscent of toast, nuts and honey.

SERVING AND PAIRING

This cava should be served at 6 - 8° C. It is very fresh and fruity and we recommend drinking it as an aperitif before a meal or at any time of day.



Denomination of Origin:
D.O. CAVA

Grape Varieties: 50% Macabeo,
35% Parellada & 15% Xarel.lo

Ageing:
Over 15 months in the bottle

ABV: 11.5% vol

pH: 3.05

Total Acidity:
5.7 g/l

Residual Sugar: 10 g/l