



VILARNAU
BARCELONA



FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS · 1835

VILARNAU 0,0 WHITE

THE MEDITERRANEAN
DELIGHT OF FRESHNESS

VILARNAU

A small yet cutting edge 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 cavas are made from local and international grapes grown in the Vilarnau d'Espiells vineyards.

WINEMAKING

Vilarnau 0,0 is a sparkling made from Parellada 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

Macabeo & Parellada

ABV

0,0% Vol.

NUTRITIONAL INFORMATION · 100ml

ENERGY	PROTEINS	SALT	
48 KJ / 11 Kcal	0 gr	0 gr	
FAT	0 gr	CARBOHYDRATES	4 gr
SATURATED	0 gr	SUGARS	2.8 gr/100ml = 28 gr/l

