



VILARNAU  
BARCELONA



*González Byass*  
Desde 1835  
Familia de Vino

## VILARNAU BRUT RESERVA



### VINEYARD FEATURES

The vineyard is located in the area of d'Espells, 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 three base wines used for this cava - Macabeo, Xarel·lo and Parellada - are always made separately. The grapes are chilled so as to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. 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 yeast transforms the wine into cava and produces the characteristic bubbles at the same time.

### WINEMAKER'S COMMENTS

This is a cava that is complex on the nose, offering the primary aromas of the grapes. When you taste the Vilarnau Brut Reserva we want you to be reminded that it is made from fruit, in this instance from Macabeo, Xarel·lo and Parellada grapes.

### 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.

### SUITABLE FOR VEGANS

**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