



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU GRAN RESERVA 2014



HARVEST

The most notable feature of 2014 was the very dry winter, which meant that the plants had no water reserves left at budburst. Rain fell plentifully during the spring and the summer was mild, with no heatwaves and cool nights, producing grapes of excellent quality with a great balance between alcohol levels and acidity. The harvest began with Chardonnay and Pinot Noir at dawn from August 19, and ended on October 4 with the Parellada.

VINEYARD FEATURES

The vineyards where Macabeo, Chardonnay and Pinot Noir come from are located in the spot Vilarnau d'Espiells, the highest, windiest part of the municipality of Sant Sadurni d'Ànoia. Bordered to the south by the coastal Serralada and to the north by the Montserrat mountains, the vineyard benefits from an exceptional microclimate. The vineyard planted with the Parellada variety lies in the municipality of La Llacuna, 700 meters above sea level. The vineyard is thought to be one of the highest in the Penedès region and as a result of the altitude the grapes display high levels of acidity together with very elegant floral aromas.

WINEMAKING

The base Macabeo, Parellada, Chardonnay and Pinot Noir wines used for creating the cava are away 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 different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transform's the wine into cava and produces the characteristic bubbles.

WINEMAKER'S COMMENTS

What you are looking for in a Gran Reserva cava is the tertiary aromas that emerge over a long period of ageing as a result of the autolysis produced by the yeast (which disintegrates), that adds all its features, aromas and properties over the 5 years of ageing. What we also seek to achieve is for the wine to retain the primary aromas of the grapes from which it has been made, as a Gran Reserva cava with only tertiary aromas will lack liveliness.

SERVING AND PAIRING

This is a cava with a certain body to it that should be served at 6 - 8° C to accompany white meat, poultry and fish in sauce. It is also a good match for dishes containing wild mushrooms.

Denomination of Origin:
D.O. CAVA

Grape Varieties: 40% Macabeo,
30% Parellada, 25% Chardonnay &
5% Pinot Noir

Ageing:
Over 5 years in the bottle

ABV: 11.65% vol

pH: 3.14

Total Acidity:
5.7 g/l

Residual Sugar: 3 g/l
