



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU 0,0 WHITE

THE MEDITERRANEAN DELIGHT OF FRESHNESS

VILARNAU

A small yet cutting edge cava winery lies between the Montserrat mountains and Mediterranean sea and is strongly influenced by the modern, cosmopolitan city of Barcelona. It's location and the avantguard culture of Barcelona are reflected in carefully made artisanal cava with as little impact on our planet as possible-

VINEYARDS

The Vilarnau vineyards are planted with local and international grapes, which were awarded Organic Viticulture certification in 2016, demonstrating the winery's commitment to respecting maximum biodiversity in the flora and fauna that inhabit Vilarnau's surrounding area.

WINEMAKING

Vilarnau 0,0 is an organic sparkling made from Parellada and Macabeu grapes. Thanks to the latest technology and innovative elaboration process, this 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 very fine and persistent bubbles. Primarily apple and floral fruit aromas such as verbená, with a sweet touch of fresh almond. Balanced, fresh, creamy, with a long-lasting taste.

SERVICE AND PAIRING

Serve at 6°C. It is ideal with snacks and as an aperitif, as well as to highlight the natural flavors of healthy and not too spicy cuisine.

GRAPE VARIETIES

Macabeo & Parellada

ABV

0,0% Vol.

NUTRITIONAL INFORMATION · 100ml

ENERGY		PROTEINS	SALT
97 KJ / 23 Kcal		0 gr	0 gr
FAT	0 gr	CARBOHYDRATES	4 gr
SATURATED	0 gr	SUGARS	4 gr

