



VILARNAU
BARCELONA

Gold Edition
Brut Reserva Organic

Vilarnau Gold Edition offers a great range of aromas, the most prominent being the primary fruit aromas of the grapes from which it is made. Also bready aromas and the tertiary aromas that develop as the cava ages, reminiscent of toast, nuts and honey. On the palate, it displays an excellent balance and full body.



VINEYARD FEATURES

The Subirat Parent variety used in Vilarnau Gold Edition's "licor de expedición" is indigenous to the Penedès and its intense floral and fruit aromas make it distinct from other grape varieties. The organic vineyard where we grow these grapes is located in Central Penedès, in the township of La Granada. The vineyard was planted in 2004 on calcareous clay soil and the vines were re-grafted in 2010, with the Subirat Parent variety.

SERVING AND PAIRINGS



Serve at between 6°C and 8°C.



This is a very fresh, fruity cava so we recommend it for drinking as an aperitif



and to accompany all kinds of tapas



and selection of cheeses.

DENOMINATION OF ORIGIN

D.O. CAVA

GRAPE VARIETIES

50% Macabeu
35% Parellada
15% Xarel.lo

Alcohol: 11,5%
pH: 3.1

MAKING THE WINE



We make three base wines, always separately, from indigenous grape varieties: Macabeo, Parellada, Xarel.lo.



The grapes are chilled to preserve the aromatic precursors in the skins and to avoid oxidation.



A first fermentation takes place over 30 days, at 15oC, after which the coupage, or blend of the three base wines, is made.



A second fermentation, in bottle, follows, during which the yeast turns the wine into cava and produces the characteristic bubbles.



The cava then ages on its lees during 15 months previous to disgorgment.

Total Acidity: 5.3 g/l
Residual Sugar: 10 g/l