



**VILARNAU**  
BARCELONA

Vilarnau Rosé Gold Edition is a pale pink CAVA. Very intense, it offers great aromatic complexity. On the nose, it displays the primary aromas that are typical of a delicate rosé cava: the subtleties of violets and roses in combination with ripe red berries: strawberries, raspberries and blueberries. On the palate it is smooth, very creamy, fresh and elegant.



*Rosé Gold Edition*  
Reserva

#### VINEYARD FEATURES

The Garnacha grapes used to make this cava are grown in Vilarnau's own vineyards near our "Vilarnau d'Espiells" winery. The vineyards were certified as fulfilling Organic Viticulture standards in 2015, which implies the highest possible degree of respect for the biodiversity of the local flora and fauna.

#### SERVING AND PAIRINGS



This is a very fresh and fruity cava that should be served at 6 - 8 C



We recommend serving it as an aperitif



or to accompany pasta dishes, pizza, paella and fideuá.

#### DENOMINATION OF ORIGIN

D.O. CAVA

#### GRAPE VARIETIES

100% Garnacha

Alcohol: 12%  
pH: 2.93

#### MAKING THE WINE



Upon arrival at the winery the freshly harvested grapes are chilled so as to preserve the aromatic precursors that are found in their skins, as these are what produce the primary aromas that the cava displays later.



The Garnacha musts are fermented in stainless steel tanks at a controlled 15°C for 30 days, following we bottle the resulting wine ready to begin the second fermentation, which lasts approximately six weeks and takes place in underground cellars.



After the second fermentation has finished the cava remains in contact with the yeast for a minimum of 15 months.

Total Acidity: 7.1 g/l  
Residual Sugar: 12 g/l