



VILARNAU
BARCELONA



FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835

VILARNAU BRUT NATURE RESERVA 2019 CAVA DE GUARDA SUPERIOR



HARVEST

We define the Vintage 2019 as the "harvest of the varieties", as we have had a lot of climatic variability, and each variety has been different. We suffered a drought during the winter and spring, with rainfall of only 140 l/m², the same amount of water that rained in September, which gives us an idea of how atypical this year has been. Luckily, the previous year was very rainy and the plant still had reserves. During the summer we only had two heat waves: one on 14th and 15th June and the other on 23th and 24th July. The first week of August has been very cool, with temperature contrasts between night and day, which has been beneficial for the balanced ripening of the grapes, especially the Chardonnay and Macabeo varieties. At the beginning of September, the rains began and accumulated 150 l/m² in just one month, but it allowed for a balanced quantity of Xarel·lo, Garnacha and Parellada grapes. The health of the grapes, the aromatic quality of the wines and the balance with the acidity have been excellent.

VINEYARD FEATURES

The vineyards of the Macabeo and Chardonnay varieties are located in "Vilarnau d'Espïells", the highest, windiest area of the municipality of Sant Sadurni d'Anoia. Bordered to the south by the Coastal Serralada and to the north by the Montserrat mountains, the vineyard benefits from an exceptional microclimate. The soil is alluvial. The Parellada vineyard is located at 700 metres above sea level in the municipality of La Llacuna, considered to be one of the highest in Penedès, with the altitude producing grapes with very high levels of acidity and very elegant floral aromas. 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.

WINEMAKING

The base Macabeo, Parellada and Chardonnay wines used for creating the cava are always made separately. Once they have been de-stemmed the grapes are chilled so as to preserve the precursor aromas contained in the skins and to avoid any oxidation. The must is never filtered but always undergoes cold, static clarification. 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 "Saccharomyces cerevisiae bayanus" yeast from Vilarnau's own collection transforms the wine into cava and raises the alcohol and CO₂ content.

WINEMAKER'S COMMENTS

With this cava we are trying to achieve a balance between the three kinds of aroma that tend to be present in cavas. Firstly, the primary aromas that come from the fruit (the grapes) and provide the fruity and floral notes. Then there are the secondary aromas that come from the second fermentation inside the bottle and bring to mind the smells of bread and pastries baking. Lastly are the tertiary aromas that develop as the cava ages and are reminiscent of toast, nuts and honey.

SERVING AND PAIRING

This is a very fresh cava but one that has body too, so that if served at 6-8°C it is a good match for all kinds of seafood, fish, white meat and poultry – a perfect companion for every course of a meal.



WINERIES
for Climate Protection



Denomination of Origin:

D.O. CAVA
COMTATS DE BARCELONA

Grape Varieties: 50% Macabeo,
35% Parellada & 15% Chardonnay

Bottle Ageing:

Gran Reserva, 18 Months

ABV: 11.40% vol

pH: 3.05

Total Acidity:
5.4 g/l

Residual Sugar: <3 g/l