



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

VILARNAU BRUT RESERVA

THE VINEYARD

The certified organic vineyard is located in the Espiells area, in the highest and most airy part of the municipality of Sant Sadurní d'Anoia. Bordered to the south by the Coastal Range and to the north by the Montserrat mountains, it enjoys an exceptional microclimate. The alluvial soil is composed of three layers: the first of clay and silt, the second of pebbles and gravel, and the third and deepest layer of compacted sand, known as "sauló," which gives the cavas their distinctly Mediterranean characteristics.

PRODUCTION

We produce our 3 indigenous base wines—Macabeo, Xarel·lo, and Parellada—following vegan-friendly winemaking practices. The grapes are chilled to preserve the aromatic compounds in the skins and prevent oxidation. A first fermentation takes place over 30 days at 15°C, and once complete, the different base wines are blended. The second fermentation then occurs in the bottle, where the yeast transforms the wine into Cava and produces its characteristic bubbles.

WINEMAKER'S NOTES

Vilarnau Brut Reserva Organic Cava is a bright, pale-yellow sparkling wine with delicate, persistent bubbles. It offers a complex profile blending crisp green apples, pear, and lemon zest with toasty brioche and almond.

SERVICE AND PAIRING

Served at a temperature between 6-8°C, Perfect with a variety of light and flavorful dishes: it works beautifully with classic Spanish tapas such as salty potato chips, crispy vegetable tempura, and green olives; its zesty, citrus finish makes it an excellent companion for fresh seafood, sushi, and grilled prawns; it also complements light poultry dishes such as simply seasoned grilled chicken or creamy seafood paella, helping to balance richer flavors; and finally, its bright acidity cuts through the richness of soft, creamy cheeses like goat cheese and halloumi, creating a well-rounded tasting experience.



ORIGIN: D.O. CAVA

TYPE: Brut

VARIETIES: 50% Macabeo,
35% Parellada y 15% Xarel·lo

AGEING: +18 months in bottle

ALCOHOL: 11.5% vol

pH: 3.02

TOTAL ACIDITY: 5.3 g/l

RESIDUAL SUGAR: 8,5 g/l