



VILARNAU
BARCELONA



FAMILIA
GONZÁLEZ
BYASS
VINOS Y SPIRITS · 1835

VILARNAU BRUT NATURE ORGANIC



VINEYARD FEATURES

The vineyard, certified as organic, is in Espiells, the highest, windiest area of the municipality of Sant Sadurní d'Anoia. 250 metres above sea level. 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 and comprises three layers: the first consists of clay and silt, the second pebbles and loose stones and the third, the deepest, consists of fine sand that compacts down and is called "sauló". Together, they produce a cava with very Mediterranean features and a touch of saltiness. 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.

WINEMAKING

This cava is made from three classic Penedès varieties; Macabeo, Xarel·lo and Parellada. Each variety is harvested separately at its optimum point of ripeness. Once the coupage of the base wine is made the yeast is added, a "Saccharomyces cerevisiae bayanus", extracted from the skin of the Xarel·lo grape, specially selected for these Vilarnau cava. After the fermentation the cava spends 12 months on its lees in bottle.

WINEMAKER'S COMMENTS

Brilliant, yellow color with golden highlights. Delicate bubbles forming intense streams and persistent crown. On the nose an elegant fresh hints of green fruit (grape and apple) and stone fruit (peach) with a pleasant, long finish and distinct aroma of bakery from the yeast. On the mouth complex, delicate and flavoursome with a fresh aftertaste.

SERVING AND PAIRING

This cava should be served at 6-8°C. Perfect with seafood, salad or as an aperitif.



ORIGIN: D.O. CAVA

TYPE: Brut Nature

VARIETIES: 40% Macabeo, 30% Parellada & 30% Xarel·lo

AGING: +12 months in the bottle

ALCOHOL: 11.5% vol

pH: 3.10

TOTAL ACIDITY: 6.0 g/l tartaric acid

RESIDUAL SUGAR: 2.5 g/l