



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

VILARNAU BRUT

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 cava its 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 COMMENTS

This cava boasts a rich aromatic profile, offering the primary aromas of the grape. When tasting Vilarnau Brut Reserva Orgánico, we want to remember that it comes from a fruit: the grape, in this case, the Macabeo, Xarel·lo, and Parellada varieties.

SERVICE AND PAIRING

Served at a temperature between 6-8°C, it is a very fresh and fruity cava, so we recommend it as an aperitif before starting a meal or to enjoy as a glass at any time of day.



ORIGIN: D.O. CAVA

TYPE: Brut

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

AGEING: +15 months in bottle

ALCOHOL: 11.5% vol

pH: 3.02

TOTAL ACIDITY: 5.3 g/l

RESIDUAL SUGAR: 8,5 g/l