



VILARNAU
BARCELONA



FAMILIA
GONZÁLEZ
BYASS
VINOS Y SPIRITS - 1835

VILARNAU ROSÉ DELICAT



OUR VINEYARD

The Garnacha and Pinot Noir grapes used to make this Cava come from Vilarnau's own vineyards, located near our estate in Sant Sadurní d'Anoia (Comtats de Barcelona). These vineyards have been certified organic for 10 years, demonstrating our utmost respect for the biodiversity of the local flora and fauna. We were pioneers with Pinot Noir, planting our first vineyard in Espiells in 1991, while Garnacha is the main variety in our Rosé Cava.

PRODUCTION

The freshly harvested grapes arrive at the winery, where they are refrigerated to preserve the aromatic precursors found in their skins, as these are the primary aromas that will later be present in the Cava. The Garnacha and Pinot Noir musts are fermented separately in stainless steel tanks at a controlled temperature of 15°C for 30 days. The blend is then created and the resulting wine is bottled to begin the second fermentation, which lasts approximately six weeks and takes place in the underground cellars at a constant temperature of 15°C. Once the second fermentation is complete, the Cava remains in contact with the lees for a minimum of 15 months.

WINEMAKER'S NOTES

Vilarnau Rosé Delicat Reserva is a pale rosé cava, very intense and with great aromatic complexity. On the nose, it offers the primary aromas characteristic of a delicate rosé cava. It reveals the subtlety of violets and roses combined with ripe red fruits: strawberries, raspberries, and blueberries. On the palate, it is smooth, very creamy, fresh, and elegant.

SERVING AND PAIRING

It is ideal to enjoy it at a temperature between 6 and 8 degrees as an aperitif, with rice and pasta dishes or accompanying creamy desserts.



ORIGIN: D.O. CAVA

TYPE: Rosé Delicat Brut

VARIETIES: 85% Garnacha,
15% Pinot Noir

AGEING: +15 months in bottle



ALCOHOL: 12% vol.

pH: 3.08

TOTAL ACIDITY: 6 g/l

RESIDUAL SUGAR: 8.5 g/l

