



VILARNAU
BARCELONA



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

VILARNAU GRAN RESERVA VINTAGE 2016 CAVA DE GUARDA SUPERIOR



HARVEST

The year 2016 was characterized by a very dry winter, which resulted in the plant having no water reserves at the time of sprouting. In spring, there was abundant rainfall, in the spring, there was abundant rainfall and the summer was very mild, with no hot spells and cool nights. All this meant that the grapes were of excellent quality and with a great balance between alcoholic and alcohol content. The harvest began with the Chardonnay in the early morning of August 24 and ended on October 4 with the Parellada.

VINEYARD FEATURES

The vineyards where Macabeo, Parellada, Chardonnay and Pinot Noir come from are located in the spot Vilarnau d'Espiells, the highest, windiest part of the municipality of Sant Sadurni d'Ànoia. Bordered to the south by the coastal Serralada and to the north by the Montserrat mountains, the vineyard benefits from an exceptional microclimate. The vineyard planted with the Parellada variety lies in the municipality of La Llacuna, 700 meters above sea level. The vineyard is thought to be one of the highest in the Penedès region and as a result of the altitude the grapes display high levels of acidity together with very elegant floral aromas.

WINEMAKING

The base Macabeo, Parellada, Chardonnay and Pinot Noir wines used for creating the cava are away made separately. The grapes are chilled so as to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The first fermentation takes place over 30 days at 15°C, following which the coupage, or blend of different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transform's the wine into cava and produces the characteristic bubbles.

WINEMAKER'S COMMENTS

What you are looking for in a Gran Reserva cava is the tertiary aromas that emerge over a long period of ageing as a result of the autolysis produced by the yeast (which disintegrates), that adds all its features, aromas and properties over the 6 years of ageing. What we also seek to achieve is for the wine to retain the primary aromas of the grapes from which it has been made, as a Gran Reserva cava with only tertiary aromas will lack liveliness.

SERVING AND PAIRING

This is a cava with a certain body to it that should be served at 6 - 8° C to accompany white meat, poultry and fish in sauce. It is also a good match for dishes containing wild mushrooms.

Denomination of Origin:
D.O. CAVA
COMTATS DE BARCELONA

Grape Varieties: 45% Macabeo,
30% Parellada, 25% Chardonnay
& 5% Pinot Noir

Bottle Ageing:
Paraje Calificado, 6 years

ABV: 12,0% vol

pH: 3.14

Total Acidity:
5,2 g/l

Residual Sugar: 3 g/l