

DEMI - SEC

V
VILARNAU
BARCELONA



DENOMINATION OF ORIGIN: Cava

TYPE: Demi Sec

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

AGEING: More than 12 months in bottle.

ABV: 11.5% vol.

Ph: 3.05

TOTAL ACIDITY: 5.6 g/l tartaric acid.

RESIDUAL SUGAR: 32 g/l

FIRST VINTAGE SOLD: 1982

VINEYARD FEATURES

The vineyard is located in the area of d'Espiells, the highest, windiest part of the municipality of Sant Sadurn d'Anoia. Bordered to the south by the coastal Serrelada mountains and to the north by the Montserrat mountains, the vineyard enjoys 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.

WINEMAKING

The three base wines used for this cava - Macabeo, Xarel·lo and Parellada - are always 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 the different base wines is created. Lastly, the wine undergoes its second fermentation, in bottle, during which the yeast transforms the wine into cava and produces the characteristic bubbles.

WINEMAKER'S COMMENTS

This is a cava that is complex on the nose, offering the primary aromas of the grapes. What we hope is that when people taste the Vilarnau Demi-Sec they remember that it is made from fruit - grapes (in this instance Macabeo, Xarel·lo and Parellada) - and that they sense the fruit on the nose and on the palate, where it also reveals a very good balance between acidity and sweetness.

SERVING AND PAIRING

This cava should be served at 6 - 8° C. This is a very fresh, fruity Cava, and we therefore recommend serving it with all kinds of desserts as well as with selections of cheese.

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