



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU BRUT NATURE VINTAGE RESERVA 2016



HARVEST

The 2016 viticultural year is characterized by a great sequence in the municipality of Sant Sadurní d'Anoia, where most of the Vilarnau vineyards are located, productivity was reduced notably in varieties such as Macabeo, Chardonnay and Xarel·lo. However, this is the positive response of the lack of rain and the shortage of diseases in the grape, favoring the ecological cultivation and entering the grape in an excellent sanitary state. For this reason, the quality of alcoholic wine. Also, due to the small size of the berries, the color of the wines was more intense. The harvest began on August 24 with Macabeo and ended on October 4 with Parellada.

VINEYARD FEATURES

The vineyard was planted in 1991 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 Penedés, with the altitude producing grapes with very high levels of acidity and very elegant floral aromas.

WINEMAKING

The elaboration of Chardonnay, Macabeo and Parellada cava base wines is always carried out separately. The grapes, once destemmed, are cooled to preserve the aromatic precursors of the skin and prevent oxidation. We carry out a first fermentation for 30 days at 15°C, to subsequently carry out the coupage or mixture of the different base wines. The wine is then prepared for the second fermentation in the bottle, in which the yeast "Saccharomyces cerevisiae bayanus" from Vilarnau's own collection transforms the wine into cava and produces an increase in alcohol and CO₂.

WINEMAKER'S COMMENTS

In the Vilarnau Brut Nature Organic Reserve we look for the balance between the three types of aromas that we can find in a cava. In the first place, the primary aromas that come from the grape and that remind us of the fruit and floral notes. Secondly, the aromas that come from the second fermentation inside the bottle, which evoke the bread and pastries. And, finally, the tertiary aromas that come from the aging of the cava, which remind us of toasted, nuts and honeys.

SERVING AND PAIRING

This is a very fresh cava but one that has body too, so that if served at 6-8°C it is a good match for all kinds of seafood, fish, white meat and poultry – a perfect companion for every course of a meal.



SUITABLE FOR VEGANS

Denomination of Origin:
D.O. CAVA

Grape Varieties: 50% Macabeo,
35% Parellada & 15% Chardonnay

Ageing:
Over 24 months in the bottle

ABV: 11.7% vol

pH: 3.08

Total Acidity:
6.4 g/l

Residual Sugar: 3 g/l