



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU GRAN RESERVA VINTAGE 2012



HARVEST

The harvest started on 10th August with the Chardonnay and Pinot Noir grapes being picked at night. These varieties yielded considerably lower volumes than the previous year: in some instances, 50% less, although average yields were 30% lower than in a normal year. The Macabeo and Xarel-lo grapes were harvested next. The latter, whilst having ripened well, were also down in volume compared with other vintages.

VINEYARD FEATURES

The vineyard is located near Espiells, the highest, windiest part 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 vineyard planted with the Parellada variety lies in the municipality of La Llacuna, 200 metres above sea level. The vineyard is thought to be one of the highest in the Penedés 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 and Chardonnay wines used for creating the cava 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. The wine then undergoes its second fermentation, in bottle, during which the yeast transforms 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 36 months 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 such as rovellons and llanegas.

Denomination of Origin:
D.O. CAVA

Grape Varieties: 40% Macabeo,
30% Parellada, 25% Chardonnay
& 5% Pinot Noir

Ageing:
Over 36 months in the bottle

ABV: 11.8% vol

pH: 3.10

Total Acidity:
5.8 g/l

Residual Sugar: 3 g/l