



VILARNAU  
BARCELONA



*González Byass*  
Desde 1835  
Familia de Vino

## VILARNAU BRUT NATURE VINTAGE RESERVA 2014



### HARVEST

The defining feature of 2014 was the very dry winter, which meant that the plants had no reserves of water left at budburst. There was plentiful rain in the spring and the summer was very mild, with cool nights and no heatwaves. As a result, the grapes were of superb quality, with an excellent balance between sugar and alcohol. The vintage began with the Chardonnay grapes, in the small hours of 19th August and finished, with the Parellada, on 4th October.

### 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 base Macabeo, Parellada and Chardonnay wines used for creating the cava are always made separately. Once they have been de-stemmed the grapes are chilled so as to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The must is never filtered but always undergoes cold, static clarification. 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 "Saccharomyces cerevisiae bayanus" yeast from Vilarnau's own collection transforms the wine into cava and raises the alcohol and CO<sub>2</sub> content.

### WINEMAKER'S COMMENTS

With this cava we are trying to achieve a balance between the three kinds of aroma that tend to be present in cava. Firstly, the primary aromas that come from the fruit (the grapes) and provide the fruity and floral notes. Then there are the secondary aromas that come from the second fermentation inside the bottle and bring to mind the smells of bread and pastries baking. Lastly are the tertiary aromas that develop as the cava ages and are reminiscent of toast, nuts and honey.

### 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:**  
6.1 g/l

**Residual Sugar:** 3 g/l