



VILARNAU  
BARCELONA



*González Byass*  
Desde 1835  
Familia de Vino

## VILARNAU BRUT RESERVA ORGANIC



### VINEYARD FEATURES

The vineyard is located in the area of d'Espiells, the highest, windiest part of the municipality of Sant Sadurni 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. 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. The vineyards were certified as fulfilling Organic Viticulture standards in 2015, which implies the highest possible degree of respect for the biodiversity of the local flora and fauna

### WINEMAKING

The base Macabeo, Parellada and Xarel.lo 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 CO2 content.

### WINEMAKER'S COMMENTS

In this cava we find great aromatic potential on the nose, and it offers the primary aromas of the grape. When we taste Vilarnau Brut Reserva Orgánico, we want you to remember that it comes from a fruit (the grape) in this case the Macabeo, Xarel.lo and Parellada varieties.

### SERVING AND PAIRING

This cava should be served at 6 - 8° C. It is very fresh and fruity and we recommend drinking it as an aperitif before a meal or at any time of day.



Denomination of Origin:  
D.O. CAVA

Grape Varieties: 50% Macabeo,  
35% Parellada & 15% Xarel.lo

Ageing:  
Over 15 months in the bottle

ABV: 11.5% vol

pH: 3.05

Total Acidity:  
5.7 g/l

Residual Sugar: 10 g/l