



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU BRUT NATURE RESERVA 2019 ORGANIC



HARVEST

In 2019, rainfalls and temperatures created an ideal environment to harvest high quality grapes and produce outstanding wines. The average temperature was 14.96°C and pluviometry from august 2018 to September 2019 was 677 l/m2, higher than the average of 450 l/m2 seen on previous years. Winter was dry and didn't present any frosts. During July, rising temperatures during a heatwave shocked the strains, which had an influence on the higher than usual pH. Diseases in our ecological Macabeo, Parellada and Chardonnay vineyards were highly under control thanks to the good health of the grape across all varieties.

VINEYARD FEATURES

The vineyards of the Macabeo and Chardonnay varieties are located in "Vilarnau d'Espiells", the highest, windiest area of the municipality of Sant Sadurn d'Anoia. 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. 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 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 precursor 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

With this cava we are trying to achieve a balance between the three kinds of aroma that tend to be present in cavas. 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.



Denomination of Origin:
D.O. CAVA

ABV: 11.45% vol

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

pH: 3.05

Ageing:
Over 24 months in the bottle

Total Acidity:
5.55 g/l

Residual Sugar: 3 g/l