



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU 0,0 ROSÉ

THE MEDITERRANEAN DELIGHT OF FRESHNESS

VILARNAU

A small yet cutting edge cava winery lies between the Montserrat mountains and Mediterranean sea and is strongly influenced by the modern, cosmopolitan city of Barcelona. It's location and the avantguard culture of Barcelona are reflected in carefully made artisanal cava with as little impact on our planet as possible.

VINEYARDS

The Vilarnau vineyards are planted with local and international grapes, which were awarded Organic Viticulture certification in 2016, demonstrating the winery's commitment to respecting maximum biodiversity in the flora and fauna that inhabit Vilarnau's surrounding area.

WINEMAKING

Vilarnau 0,0 is an organic sparkling from Garnacha. An innovative elaboration process allows for the wine to be de-alcoholised, while conserving its original aromas. This way we can obtain a very fruity product, with a good balance between sweetness and acidity

WINEMAKER'S COMMENTS

Attractive pale pink with persistent bubbles. On the nose it is primarily made up of wild red fruits, such as raspberries and strawberries, along with floral notes and tropical fruits. The taste consists of a very refreshing sensation, created by the balanced acidity together with the average size of the bubble

SERVICE AND PAIRING

Serve at 6°C. It is ideal as an aperitif, with paella and to accompany light, fresh dishes.

GRAPE VARIETIES		ABV	
Garnacha		0,0% Vol.	
NUTRITIONAL INFORMATION · 100ml			
ENERGY	PROTEINS	SALT	
97 KJ / 23 Kcal	0 gr	0 gr	
FAT	0 gr	CARBOHYDRATES	4 gr
SATURATED	0 gr	SUGARS	4 gr

