



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU DEMI SEC



HISTORY

Vilarnau is a small, innovative cava winery located in the region of Penedés. It is one of the few wineries that manage the entire wine-making process themselves and, as a consequence, the base wines retain the characteristics that are typical of both the grape varieties and of the terroir where they are grown. At Vilarnau, respect for the soil and the environment are central to everything we do. All the processes we follow, from the vineyard to the bottle, are environmentally friendly. Our rainwater purification system means we are self-sufficient as regards water; whilst we recycle corks and the shoots from the vines, which are used as fuel. We are also working on restoring the traditional eco-system around the winery, which provides a natural habitat for herons and foxes.

VINEYARD FEATURES

The vineyard is located in the area of d'Espiells, the highest, windiest part of the municipality of Sant Sadurn 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 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.

WINEMAKING

The three base wines used for this cava - Macabeo, Xarel·lo and Parellada - 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. Lastly, the wine undergoes its second fermentation, in bottle, during which the yeast transforms the wine into cava and produces the characteristic bubbles.

WINEMAKER'S COMMENTS

Vilarnau Semi-Seco has the potential for the primary aromas of the grapes it is made from to develop significantly. It also displays a very good balance between acidity and sugar on the palate.

SERVING AND PAIRING

This cava should be served at 6 - 8° C. This is a very fresh, fruity Cava, and we therefore recommend serving it with all kinds of desserts as well as with selections of cheese.

SUITABLE FOR VEGANS

Denomination of Origin:
D.O. CAVA

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

Ageing:
Over 12 months in the bottle

ABV: 11.5% vol

pH: 3.15

Total Acidity:
5.2 g/l

Residual Sugar: 32 g/l