



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino



@Vilarnau UK

VILARNAU LIMITED EDITION



HISTORY

Vilarnau is a small, innovative cava winery located in the region of Penedés. It is one of the few wineries that manages the entire winemaking process, thus ensuring that the wines retain the characteristics of both the varieties of grape and the terroir where they are grown.

At Vilarnau, everything we do revolves around respect for the soil and the environment. From the vineyard to the bottle, all our processes are respectful of nature. We are self-sufficient in water thanks to our rainwater purification system and we recycle corks and the vine shoots from the vineyard, which are used as fuel. Also, we have restored the traditional ecosystem that surrounds the winery, which provides a natural habitat for herons and foxes.

VINEYARD FEATURES

The Subirat Parent variety that is partly used to make this cava is indigenous to the Penedès and its intense floral and fruit aromas make it distinct from other grape varieties. The vineyard where we grow these grapes is located in Central Penedès, in the township of La Granda. The vineyard was planted in 2004 on calcareous clay soil and the vines were re-grafted in 2010, with the Subirat Parent variety.

MAKING THE WINE

We make three base wines, always separately, from indigenous grape varieties: Macabeo, Parellada and Subirat Parent. The grapes are chilled to preserve the aromatic precursors in the skins and to avoid oxidation. A first fermentation takes place over 30 days, at 15°C, after which the coupage, or blend of the three base wines, is made. A second fermentation, in bottle, follows, during which the yeast turns the wine into cava and produces the characteristic bubbles. Lastly, a small amount of dosage, also made from either Subirat Parent or Malvasía, is added at the moment of disgorgement to give the sweet notes that are a feature of this cava.

WINEMAKER'S COMMENTS

Vilarnau Exta Seco offers a great range of aromas, the most prominent being the primary fruit aromas of the grapes from which it is made. On the palate, it displays an excellent balance between acidity and sweetness.

SERVING AND PAIRING

Serve at between 6°C and 8°C. This is a very fresh, fruity cava so we recommend it for drinking as an aperitif and to accompany all kinds of tapas and selections of cheeses.

ORGANIC & VEGAN



Denominación de Origen:
D.O. CAVA

pH: 3,10

Varieties:

Total Acidity : 5,3 g/l

50% Macabeo, 30% Parellada, 20%
Subirat Parent (Malvasia)

Residual Sugar : 15 g/l

Alcohol: 11,50% vol