

# BRUT NATURE

# VINTAGE

# V

## VILARNAU

BARCELONA



**VINTAGE:** 2013

**DENOMINATION OF ORIGIN:** Cava

**TYPE:** Reserva Brut Nature

**GRAPE VARIETIES:** 50% Macabeo,  
35% Parellada, 15% Chardonnay.

**AGEING:** More than 24 months  
in bottle.

**ABV:** 11.5% vol.

**Ph:** 3.15

**TOTAL ACIDITY:** 6 g/l tartaric acid.

**RESIDUAL SUGAR:** 3 g/l

**FIRST VINTAGE SOLD:** 1988

**SUITABLE FOR VEGANS**

## 2013 HARVEST

The outstanding features of the growing year that encompassed the 2013 harvest were abundant rainfall in the spring and winter and a summer that saw a high number of sunny days, all of which was conducive to producing healthy, well-ripened grapes

## VINEYARD FEATURES

The vineyard was planted in 1991 in Espiells, the highest, windiest area of the municipality of Sant Sadurní d'Anoia. 250 metres above sea level. Bordered to the south by the Coastal Serralda and to the north by the Montserrat mountains, the vineyard benefits from 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 and a touch of saltiness. 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.

## 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 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 CO<sup>2</sup> content. After fermentation the cava spends 24 months on its lees in bottle.

## 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 cava with a certain body to it that should be served at 6-8°C and is a good match for white meat, poultry and fish in a sauce and also dishes containing mushrooms.

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Familia de Vino