



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

ALBERT DE VILARNAU CHARDONNAY PINOT NOIR



HARVEST 2013

The agricultural year which marked the 2013 vintage was characterized by an abundance of rain during spring and winter, and a summer with lots of sunshine which led to grapes with excellent health and maturation. The harvest took place in the months of September and October. It started with the Chardonnay variety on August 27th and continued with the Pinot Noir on August 30th. It ended with the Parellada, which lasted from September 25th to October 11th in the mountain vineyards.

VINEYARD FEATURES

Planted in 1991 this was the first vineyard in Sant Sadumi d'Anoia to be planted with Pinot Noir. We have implemented precision viticulture on the estate, seeking to achieve a balance between abundant leaf cover and grapes and pruning both while the vines are tender and once the leaves have fallen. As a result the variety has done very well. In 2000 we started to trial making white Pinot Noir wine but it was not until 2007 that the cava was accepted by the Cava Regulatory Council, which meant we gained considerable experience of making it while we waited. With 1.5 hectares of Pinot Noir we produce 2500 bottles a year.

WINEMAKING

The Pinot Noir grapes are picked at night so that they stay cool. They are taken to the winery and the free-run juice that has not yet been in contact with the skins is drawn off. We extract 150 litres of white must from every 100kg of grapes until we have enough to be able to make the cava. The must is chilled, allowed to settle naturally (static clarification) and once it is clean it is fermented in stainless steel tanks at a controlled 13°C.

WINEMAKER'S COMMENTS

With this cava we wanted to demonstrate that in Penedés, and more specifically in Espiells, it is possible to make a cava from a coupage of two classic Champagne varieties – one white (Chardonnay) and one red (Pinot Noir) – and also express the features of the terroir and the climate of this area of the Mediterranean.

SERVING AND PAIRING

This is a cava with body and substantial aromatic complexity and should be served at 6-8°C. It is ideal to drink with every course of a meal.

Denomination of Origin:
D.O. CAVA

Type:
Gran Reserva Brut Nature

Grape Varieties:
50% Chardonnay, 50% Pinot Noir

Ageing:
More than 60 months in bottle

ABV: 11,5% vol

PH: 3,15

Total Acidity:
5,8 g/l tartaric acid

Residual Sugar: 3 g/l

First Vintage Sold:
2001