



VILARNAU  
BARCELONA



*González Byass*  
Desde 1835  
Familia de Vino

## ALBERT DE VILARNAU GRAN RESERVA ORGANIC - CHESTNUT XAREL.LO 2016

### HARVEST 2016

The 2016 viticultural year is characterized by a great sequence in the municipality of Sant Sadurn d'Anoia, where most of the Vilarnau vineyards are located, productivity was reduced notably in varieties such as Macabeo, Chardonnay and Xarel.lo. However, this is the positive response of the lack of rain and the shortage of diseases in the grape, favoring the ecological cultivation and entering the grape in an excellent sanitary state. For this reason, the quality of alcoholic wine. Also, due to the small size of the berries, the color of the wines was more intense. The harvest began on August 24 with Macabeo and ended on October 4 with Parellada.

### VINEYARD FEATURES

The hectare of Xarel-lo grapes that make this wine has been certified as complying with integrated viticulture practice since 2007 and this year was certified organic. Planted in 1991 the vineyard is in Els Costers d'Espiells, the highest, windiest part of the municipality of Sant Sadurn d'Anoia. At 250 metres above sea level and 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 and a touch of saltiness.

### WINEMAKING

The Xarel-lo grapes are harvested by hand, ensuring they are treated with the utmost care. The grapes are emptied into a receiving hopper and chilled down to 10°C. After that they are transferred to the press where they macerate for three hours to obtain the primary aromas from the flesh and the skins. The must then undergoes cold, static clarification. When the first fermentation begins, part of the must is fermented in 250 litre, medium toasted new chestnut wood barrels and aged for 6 months. The coupage of the two Xarel-lo wines is been made in April, once their respective fermentation processes have been completed. The wine is then bottled, completing its second fermentation and subsequent ageing of 3,5 years in bottle.

### WINEMAKERS COMMENTS

Albert de Vilarnau Xarel.lo is an innovative winemaking initiative deriving from Vilarnau's constant striving to produce the best base wines to use to make our premium cavas. This Xarel-lo has been created from the indigenous Penedés grape variety that bears the same name. Its unique feature lies in the fact that it is fermented in chestnut wood barrels that are made by hand by a local cooper who uses wood from the Montseny forests. We have thus returned to the traditional methods used in Catalan masías to age white wines in general and Xarel-lo in particular.

### TASTING NOTES

In the visual phase it presents a bright yellow color with golden highlights, with a fine perlage forming like a rosary on the crown. On the nose it offers a complex, tropical aroma, with a balsamic background and light tones reminiscent of chamomile and English cream. In the mouth it is creamy and unctuous, maintaining a great freshness. It is a complex cava with a aftertaste that reminds us of "brown glacé" or candied chestnuts

### SERVING & PAIRING

Serve between 6 - 8° C. This is a cava with body that accompanies well white meats, birds, fish with sauce, or plates with mushrooms.

D.O. CAVA - Gran Reserva Brut Nature

Varieties: 100% Xarel-lo

Ageing : 50% ages for 6 months in new chestnut barrels. The final coupage age for over 42 months.

ABV: 12% vol pH: 3,19

Total Acidity: 6,2 g/l

Residual sugar: 3 g/l

