



# VILARNAU

BARCELONA



*González Byass*  
Desde 1835  
Familia de Vino

## VILARNAU GRAN RESERVA ORGANIC 2016



### HARVEST

The 2016 viticultural year is characterized by a great sequence in the municipality of Sant Sadurní 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 vineyards where Macabeo, Parellada, Chardonnay and Pinot Noir come from are located in the spot Vilarnau d'Espiells, the highest, windiest part of the municipality of Sant Sadurní d'Anoia. Bordered to the south by the coastal Serralada and to the north by the Montserrat mountains, the vineyard benefits from an exceptional microclimate. The vineyard planted with the Parellada variety lies in the municipality of La Llacuna, 700 meters above sea level. The vineyard is thought to be one of the highest in the Penedés region and as a result of the altitude the grapes display high levels of acidity together with very elegant floral aromas.

### WINEMAKING

The base Macabeo, Parellada, Chardonnay and Pinot Noir wines used for creating the cava are away 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 different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transform's the wine into cava and produces the characteristic bubbles.

### WINEMAKER'S COMMENTS

What you are looking for in a Gran Reserva cava is the tertiary aromas that emerge over a long period of ageing as a result of the autolysis produced by the yeast (which disintegrates), that adds all its features, aromas and properties over the 5 years of ageing. What we also seek to achieve is for the wine to retain the primary aromas of the grapes from which it has been made, as a Gran Reserva cava with only tertiary aromas will lack liveliness.

### SERVING AND PAIRING

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



Denomination of Origin:  
D.O. CAVA

ABV: 12% vol

Grape Varieties: 45% Macabeo,  
30% Parellada, 15% Chardonnay &  
10% Pinot Noir

pH: 3.14

Ageing:

Over 5 years in the bottle

Total Acidity:  
5.2 g/l

Residual Sugar: 3 g/l