



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU ICE SUBIRAT PARENT



VINEYARD FEATURES

The Subirat Parent variety that is 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. This organic 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

The Subirta Parent grapes are chilled rapidly to preserve the aromatic precursors that are found in the skin and also to avoid oxidation. The first fermentation takes place over 30 days, at 15°C, followed by the second fermentation in bottle, where the yeast transforms the wine into cava and produces the characteristic bubbles. Lastly, a small amount of dosage is added when the cava is disgorged, to give the wine its touch of sweetness.

WINEMAKER'S COMMENTS

This cava is made entirely from Organic Subirat Parent grapes. It has very fine bubbles that rise in a continuous stream, forming a crown. The wine is a golden yellow and displays intense aromas of lychee, rose petals and elderflower. Flavoursome and fresh on the palate, with pronounced acidity and a sweet finish that is typical of this unique grape variety.

SERVING

Vilarnau Ice Reserva has been designed to be enjoyed slightly unconventionally, served in a balloon glass over ice cubes, either on its own or with fruit: peach in syrup, apricot or mango.



Denomination of Origin:
D.O. CAVA

Total Acidity: 5.7 g/l

Grape Varieties:
100% Organic Subirat Parent

Volatile Acidity: 0,11 g/l

Alcohol: 11.4% vol

Residual sugar: 23 g/l

pH: 3.08