



VILARNAU
BARCELONA



González Byass
Desde 1835
Familia de Vino

VILARNAU 0,0 ROSÉ

THE MEDITERRANEAN
DELIGHT OF FRESHNESS

VILARNAU

A small yet cutting edge organic cava lies between the Monserrat mountains and Mediterranean Sea and is strongly influenced by the modern, cosmopolitan city of Barcelona. It's location and avant-garde culture of Barcelona are reflected in carefully made artisanal cava with as little impact on our planet environment as possible.

VINEYARDS

The Vilarnau Organic sparkling and wines are made from local and international grapes grown in the Vilarnau d'Espiells vineyards, which were awarded Organic Viticulture certification in 2016, demonstrating the winery's commitment to respecting maximum biodiversity in the flora and fauna that inhabit Vilarnau's surrounding area.

WINEMAKING

Vilarnau is an organic sparkling wine from Garnacha. An innovative elaboration process allows for the wine to be de-alcoholised, while conserving its original aromas. This way we can obtain a very fruity product, with a good balance between sweetness and acidity.

WINEMAKER'S COMMENTS

Attractive pale pink with persistent bubbles. On the nose is primarily made up of wild red fruits, such as raspberries and strawberries, along with floral notes and tropical fruits. The taste consists of a very refreshing sensation, created by the balanced acidity together with the average size of the bubble.

SERVICE AND PAIRING

This cava should be served at 6 °C.

It is an ideal cava with snacks and as aperitif as well as to highlight the natural flavors of a healthy and not too spicy cuisine.

GRAPE VARIETIES		ABV	
Garnacha		0,0% Vol.	
NUTRITIONAL INFORMATION · 100ml			
ENERGY	PROTEINS	SALT	
97 KJ / 23 Kcal	0 gr	0 gr	
FAT	0 gr	CARBOHYDRATES	4 gr
SATURATED	0 gr	SUGARS	4 gr/100ml = 40 gr/l

