



## Vilarnau

The Vilarnau cavas date from **1949** and are located in the town centre of Sant Sadurní d'Anoia. They were bought by the Gonzalez Byass group in **1982**.

The vineyards, where the Bodega is located, were bought in 1990 and in 2003 the construction of the bodega was started, following the design of architect Luis Gonzalez. It was inaugurated in 2005.

The name comes from the old Vilarnau castle which could be found on the banks of the river Anoia and which formed part of the Subirats castle, where the vineyards can be found today.

Today, Vilarnau is the **8<sup>th</sup> Bodega** in the D.O.Cava, in terms of Cava production. The wines and cavas transmit the modern personality of the winery, up-to-date, elegant and minimalist, without renouncing the tradition and origin of Vilarnau. 90% of its production is long aged Cavas, mainly for export markets.

## Technical Aspects

- One pneumatic press of 100 Hl. capacity
- **35 stainless steel deposits** of 1.000.000 litre capacity
- **200 barrels** kept for the Vilarnau wine range: American and French oak barrels, first used for the whites and for the reds barrels which are no older than 5 years used
- Over **2,5 million** bottles in stock
- Total production capacity: **200.000** 9 litre cases of Cava and **50.000** cases of wine.

## Vineyards

Vilarnau is situated 6 km outside Sant Sadurní d'Anoia, in the **highest point of the region**, Espiells, some 250 metres above sea level. High altitudes contribute to a slower

maturation of the grape, which produces wines with higher acidity. As most Vilarnau Cavas are aged cavas, this high acidity contributes to a more balanced ageing.

Protected from the cold winds of the Pyrenees by the Montserrat Mountains and in the south by the Serrelada coastline, the vineyard enjoys a **Mediterranean climate**.

The soil, which is alluvial in origin, is formed by a lime-arcillous layer which provides a balanced base for the vines to grow in.

49,5 acres of owned vineyards and control over 247 acres through long term contracts, Vilarnau controls **297,5 acres** of vineyards planted with:

**Chardonnay**, 24,7 acres of 20 years old, planted at an altitude of 250m. The pruning system used for Chardonnay is double royat. **The rootstock used is R110 and clone 548.**

7,41 acres of **Pinot Noir**, with an average age of 20 years, at an altitude of 250 m. The pruning system for this variety is double royat. **The clone used is 380.**

148 acres of **Macabeo**, with an average age of 20 years. Macabeo is planted in a slightly higher enclave, at 300m above sea level, which contributes with more aromas and acidity to the grape. Traditional training systems have been kept in the higher vineyards: bush training system and manual harvest. **The clone used is SO4.**

99 acres of **Parellada** with an average age of 20 years, planted at 700m above sea level, which gives the wines higher acidity and aromas. Bush training system and manual harvest. **The clone used is autochthonous.**

17, 3 acres planted with 35 year old **Xarel.lo**, planted at 300m above sea level. Bush training system and manual harvest. **The clone used is autochthonous.**

**Precision viticulture** is applied to all the vineyards, in which every vine is treated individually to achieve an optimum balance of leaves, bunches and water.





## *Wine Maker*

**Damià Deas**, winemaker of Vilarnau, has been in charge of Vilarnau since 1985. He has personally supervised the planting of the vineyards and the construction of the new bodega.

His latest innovation has been the production of two Icon Cavas, named Albert de Vilarnau, with limited productions.

## *Main Prizes*

Wine	Prize	Competition	Year
Vilarnau Brut	Bronze	International Wine & Spirits Competition	2001
Vilarnau Brut	Bronze	Decanter World Wine Awards	2006
Vilarnau Brut	Bronze	Decanter World Wine Awards	2007
Vilarnau Brut	Bronze	International Wine Challenge	2007
Vilarnau Brut	Bronze	International Wine & Spirits Competition	2000
Vilarnau Brut Nature	Silver	Guia de oro de los vinos de España	2001
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Vilarnau Brut Nature	Gold	Vinalies Internacionales de Paris	2004
Vilarnau Brut Nature	Silver	Bacchus	2008
Vilarnau Brut Nature	Silver Best in	International Wine & Spirits Competition	2008
Vilarnau Brut Rosé	Silver	Bacchus	2005
Vilarnau Brut Rosé	Bronze	International Wine & Spirits Competition	2007
Vilarnau Brut Rosé	Bronze	Decanter World Wine Awards	2007
Vilarnau Demi Sec	Bronze	International Wine & Spirits Competition	2006



# The D.O. Cava

## Origins of the D.O. Cava

The origins of the D.O. date from 1972 when the Regulatory Council of Sparkling Wines was created. The specific Cava D.O. dates from 1991, and it was in 1993 when the Regulatory Council of Cava was established.

## Areas of the D.O. Cava

The total area of vineyards is 78730 acres (31.861 hectares). The production area is made up of 160 municipalities situated in 7 autonomous communities, most of them in Cataluña but also some areas in La Rioja, Aragon, Valencia and Badajoz.

The region of Penedés, and its heart at Sant Sadurní d'Anoia, situated at 40km from Barcelona, counts for over 95% of the total Cava production.

## Categories

Cava must be made by the **Traditional Method** and age on lees in the bottle in which it will be stored for a minimum of 9 months.

Categories depending on its ageing periods are:

- **Cava**: minimum ageing period 9 months
- **Cava Reserva**: minimum ageing period 15 months
- **Cava Gran Reserva**: minimum ageing period 30 months

The categories depending on the sugar added with the '*licor de expedición*' (**dosage**) are:

- **Brut Nature**: 0-3 gr./l residual sugar
- **Extra brut**: 0-6 gr./l residual sugar
- **Brut**: 0-15 gr./l residual sugar
- **Extra sec**: 12-15 gr./l residual sugar
- **Sec**: 15-35 gr./l residual sugar
- **Demisec**: 33-50 gr./l residual sugar
- **Dulce**: over 50 gr./l residual sugar

## Soil & Climate

Most cava grapes in Sant Sadurní d'Anoia are grown on deep clayish chalky soils with good water retention.

The climate varies widely between the different municipalities in Cataluña, and even more between the other authorised production areas.

The main area in Sant Sadurní d'Anoia has a typical Mediterranean climate, with an average annual rainfall of 550mm and an average annual sunshine of 2,550 hours.

## Authorised Grape Varieties

**Macabeo**: compact bunch and smooth skin. Produces wine with delicate aromas.

**Xarel.lo**: high acidity and consistence. It is a grape with a very characteristic Cava personality.

**Parellada**: gives subtle floral aromas and balanced acidity. It is harvested late and its acidity counteracts and balances Xarel.lo.

**Chardonnay**: produces very aromatic wines, full-bodied, with high acidity.

**Subirat Parent or Malvasia Riojana**: gives wines with good structure, fresh and aromatic with good ageing potential

**Red Garnacha and Monastrell**: only used to produce Rosé Cavas although they are disappearing in many zones.

**Pinot Noir**: produces aromatic, good bodied wines. Used for Rosé Cavas, it has recently been approved to produce white cavas.

**Trepat**: Produces rosé wines with moderate intensity, alcohol and body and with a balanced acidity.



# *The D.O. Cava*

## *Other aspects and regulations*

- Kilos per Hectare: 12.000 kg/hectare
- Yield: 66, 66%
- Average annual production: 165-170 million litres
- N° of bodegas under the DO: 269

