



Vilarnau Brut Nature Reserva
D.O.Cava



Vilarnau

In the heart of Catalonian country, on the outskirts of Sant Sadurn d'Anoia stands the new Can Petit winery. Here head winemaker, Damia Deas, and his team produce a range of Cavas and still wines.

Viticulture

The Vilarnau vineyards enjoy excellent growing conditions. Nestled at the foot of the Montserrat mountain range, at an altitude of 275 metres above sea level, the vineyards experience a Mediterranean climate. The area's alluvial soil is perfect for retaining water while the hot, sunny days and cool nights allow the grapes to develop excellent concentration of fruit.

Vinification

The Macabeo, Parellada and Chardonnay are all fermented separately and blended and bottled for the second fermentation. The wine is aged for more than 30 months prior to degorgement.

Technical Information

Varietals: 55% Macabeo, 30% Parellada, 15% Chardonnay

Alcohol: 11,5 %

Ageing: 30 months

pH: 3,1

Residual sugar: 3,5 gr/l

Volatile acidity: 0,2 gr/l

Total acidity: 3,9 gr/l

Tasting Note & Food Matching

Pale yellow colour with green reflections and fine and expressive bubbles. Powerful nose with aromas of apples and pears and with toasted bread notes due to its ageing period. Round structured and well-balanced.

Great with seafood or as an aperitif.

Further Information

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