

# V VILARNAU

*Domus de Vilarnau*  
SAN SADURNI D'ANOIA 1261

**Vilarnau Brut NV**  
D.O.Cava

## *Vilarnau*

In the heart of Catalanian country, on the outskirts of Sant Sadurni 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 secondary fermentation. The wine is aged for 18 months prior to degorgement.

## *Technical Information*

**Varietals:** 55% Macabeo, 40% Parellada, 5% Chardonnay

**Alcohol:** 11,5 %

**Oak:** NA

**pH:** 3,15

**Residual sugar:** 10,5 gr/l

**Volatile acidity:** 0,2 gr/l

**Total acidity:** 3,85 gr/l

## *Tasting Note & Food Matching*

Bright, pale straw yellow with a steadily rising fine streams of bubbles. Pronounced nose with rich apple fruit. In the mouth it shows good structure and excellent balance between ripe fruit and acidity.

Great with seafood or as an aperitif.

## *Further Information*

Gonzalez Byass  
C/ Manuel M. Gonzalez 12  
11403 Jerez  
SPAIN

Tel. +34 956 357000  
Fax. +34 956357044  
Email: [interna@gonzalezbyass.es](mailto:interna@gonzalezbyass.es)



*Gonzalez Byass*