



González Byass
Desde 1835
Familia de Vino

VILARNAU ROSÉ DELICAT BRUT RESERVA



VINEYARD FEATURES

The Garnacha and Pinot Noir grapes used to make this cava are grown in Vilarnau's own vineyards near our "Vilarnau d'Espiells" winery. The Pinot Noir vineyard was planted in 1991 and was one of the first in Penedés for this variety.

WINEMAKING

Upon arrival at the winery the freshly harvested grapes are chilled so as to preserve the aromatic precursors that are found in their skins, as these are what produce the primary aromas that the cava displays later.

The Garnacha and Pinot Noir musts are fermented separately in stainless steel tanks at a controlled 15°C for 30 days, following which we create the blend and bottle the resulting wine ready to begin the second fermentation, which lasts approximately six weeks and takes place in underground cellars. After the second fermentation has finished the cava remains in contact with the yeast for a minimum of 15 months in bottle.

WINEMAKERS' COMMENTS

Vilarnau Rosé Delicat Brut Reserva is pale pink in color. Very intense, it offers great aromatic complexity. On the nose, it displays the primary aromas that are typical of a delicate rosé cava; subtle violets and roses in combination with ripe berries including strawberries, raspberries and blueberries. On the palate it is smooth, very creamy, fresh and elegant.

SERVING AND PAIRING

This is a very fresh and fruity cava that should be served at 6 - 8°C. We recommend serving it as an aperitif or to accompany pasta dishes, pizza, paella and fideuá.

SUITABLE FOR VEGANS



Denomination of Origin:
D.O. CAVA

Grape Varieties:
85% Garnacha & 15% Pinot Noir

Ageing:
Over 15 months in the bottle

ABV: 12% vol

pH: 2.93

Total Acidity:
7.1 g/l

Residual Sugar: 8 g/l