

VILARNAU BRUT NATURE

Vinification

The three base wines used for this cava - Macabeo, Xarel-lo and Parellada - are always made separately. The grapes are chilled so as to preserve the precursors of the aromas contained in the skins and to avoid any oxidation. The first fermentation takes place over 30 days at 15°C, following which the coupage, or blend of the different base wines is created. The wine then undergoes its second fermentation, in bottle, during which the yeast transforms the wine into cava and produces the characteristic bubbles at the same time. This is a cava that is complex on the nose, offering the primary aromas of the grapes. When you taste the Vilrnav Brut Reserva we want you to be reminded that it is made from fruit, in this instance from Macabeo, Xarle-lo and Parellada grapes.

Features

This cava should be served at 6 - 8° C. It is very fresh and fruity and we recommend drinking it as an aperitif before a meal or at any time of day.



Producer

Gonzalez Byass

Category

Sparkling

Grapes

55 % Macabeo, 30 % Parellada, 15 % Chardonnay

Country / Region

Spain, Catalogne

Appellation

Cava (DO)

Size

750ml

Degree of alcohol

11.5%

Available in these provinces

- Quebec