



## ORGANIC BRUT RESERVA CAVA

**Blend:** 50% Macabeo, 35% Parellada, 15% Xarel.lo

### The Vilarnau winery:

The Vilarnau family settled in the beautiful Penedés region in the 12<sup>th</sup> century. Today, the high altitude estate produces multi award-winning, organic, premium Cava.

### Viticulture:

- The high altitude, sheltered location of the vineyards contributes to a slow maturation of the grapes, producing wines with high acidity that allow more balanced ageing.
- The alluvial vineyard soils are rich in clay and silt that sit above layers of pebbles and a final deep layer of compacted fine sand known as sauló, which all contribute to mineral complexity and richness in the wine.

### Vinification:

- Damià Deàs and Eva Plazas head up the winemaking team at Vilarnau, where the blend components are vinified separately after careful de-stemming and chilling to preserve aromas and avoid oxidation.
- Secondary fermentation takes place in bottle with the addition of the specialised yeast.
- The wine is aged in cellars for a minimum of 15 months, earning its Reserva status.

### Tasting note:

- Dry and crisp Brut Cava with bright aromas of fresh apple and blossom. Balanced and refreshing mouthfeel with pronounced biscuity flavours layered over a finely textured mousse. Organic and vegan friendly.

