



## Outstanding Spanish Cava

EXCEPTIONAL SPARKLING WINE VALUE!

# VILARNAU

SANT SADURNI D'ANOIA



Named for the old castle on the banks of the Anoia River. Vilarnau has been producing Cava since 1949. The estate's vineyards are located 4 miles outside Sant Sadurni d'Anoia at high altitudes, ensuring a slow grape maturation that yields higher acidity wines that offer balanced cellar development. Protected from the cold winds of the Pyrenees by the Montserrat Mountains and by the Serrelada coastline to the south, Vilarnau enjoys a Mediterranean climate and alluvial, deep clayish chalky soils with a limed arcillous layer.

Damià Deas has been winemaker at Vilarnau since 1985. Vilarnau's new winery is a state-of-the-art winemaking facility and the estate has received numerous gold, silver and bronze medals at international wine competitions including Concours Mondial de Bruxelles, the International Wine & Spirits Competition, Decanter World Wine Awards and the International Wine Challenge.

### CAVA BRUT

The Macabeo, Parellada, Chardonnay and Xarel-lo grapes are fermented separately and blended and bottled for secondary fermentation. Vilarnau Brut is aged 24 months prior to disgorging and ends up with 10.5 gr/l sugar with a total acidity of 3.85 gr/l.

**Tanzer's IWC:** "Light gold with a slow bead. Musky lemon, pear and yellow plum on the nose, with a touch of saline minerality adding lift. Very dry and precise, even a bit austere, offering slightly rigid citrus and orchard fruit flavors. Very tightly wound Cava, finishing on steely citrus and talc notes."

### CAVA BRUT ROSÉ

Trepat and Pinot Noir macerated at a relatively low temperature to maximize color and aroma while maintaining structure. Aged 18 months prior to disgorgement ending up with 10.8 gr/l sugar and a total acidity of 3.65 gr/l. Vilarnau pioneered Pinot Noir in the region.

**Tanzer's IWC:** "Bright, lurid pink. Shy, mineral-driven aromas of citrus and orchard fruits, with a subtle touch of strawberry. Juicy, faintly sweet red berry and orange flavors are expansive and lively, with dusty minerality adding precision. The finish repeats the red fruit note and lingers with good persistence. This is rich enough to handle full-flavored foods."

### VINTAGE CAVA BRUT NATURE RESERVA

Macabeo, Parellada and Chardonnay, fermented separately and aged 30 months prior to disgorging and ends up with 3.5 gr/l sugar with a total acidity of 3.9 gr/l.

**Tanzer's IWC on the 2006:** "Very pale yellow. Musky citrus and herbal aromas are complemented by dried flowers and anise. Bitter orange and lemon peel on the palate, which also shows a bitter edge. On the earthy, musky side, finishing with good cut and spicy persistence."

*Thank you for your time and for your interest in Connoisseur wines.*

### VILARNAU BRUT NV

Eric Asimov, New York Times: ★★★ (highest) "Our best value was the \$16 Vilarnau Brut... a nonvintage bottle that was unmatched in its light, bright frothiness. Indeed it was what Mateo called a "happy wine." **"Dry and rich with bracing, racy herbal and fruit flavors."**

**BEST VALUE OUT OF ALL 20 CAVAS TASTED!**

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Wine Value!"