

ROGER GOULART

BRUT MILLÉSIMÉ

2023

Roger Goulart was founded in 1882, in a "masía" which dates back to beginning of the XVIII Century, in San Esteve Ses Rovires, Barcelona.
Pioneered in Spain for producing sparkling wine in the traditional method.



Type of wine: Brut
Category: Cava de Guarda
Region of production:
Comtats de Barcelona, Penedès
(D.O. Cava)
Year: 2023

Grape varieties: 40% Xarel·lo,
30% Macabeo and 30% Parellada
Bottling date: March 2024

Alcoholic volume: 11.5%
Acidity: 5.8gr/l
Sugar content: 8gr/l
Suitable for vegans

Cellar ageing: minimum 15 months



The vineyard

Roger Goulart sources the grapes destined for its cavas from the historic Cava region, located south of Barcelona, specifically in the river basins of the Anoia and Foix. This area is delimited by the Coastal Range, bordering the Mediterranean Sea, the Pre-Coastal Range of Mediona-Pontons, and the Montserrat massif. These geographical features create a unique microclimate, ideal for producing high-quality grapes for cava making. The vineyards are located on various types of soil, at medium to high altitudes ranging between 300 and 700 meters. Yields range from 6,000 to 10,000 kg/ha, depending on the grape variety and the characteristics of the terrain. Since the beginning, we have managed our vineyards using sustainable and environmentally friendly practices. In recent years, we have been promoting their conversion to organic farming.

Winemaking

Traditional blend of native varieties of the Penedès, with a marked prominence of Xarel·lo. The grapes are harvested separately, picking each variety at its optimum point of ripeness and always during the early hours of the morning, taking advantage of the nighttime coolness that preserves freshness and reduces the risk of oxidation. Before pressing, the grapes are carefully cooled to avoid loss of aromas. With very low pressing yields, a clean and delicate must is obtained, which undergoes preliminary racking and ferments at low temperature for more than ten days, always with selected yeasts to preserve the varietal character. The tirage marks the beginning of the second fermentation in the bottle and gives way to aging in subway cellars, located 30 meters deep and at a constant temperature of 14 °C throughout the year.

Tasting notes

Pale yellow color with greenish highlights, clean and bright. The bubbles are fine and persistent, with an elegant crown formation on the surface. On the nose, it stands out for its freshness and vibrancy, with intense notes of fresh white fruit — apple, pear — citrus, and a delicate hint of pineapple, all over a subtle background of yeast and freshly baked bread. On the palate, it is slightly off-dry but perfectly balanced thanks to its lively acidity, which brings harmony, roundness, and a silky texture. The finish is persistent, with a clean fruity aftertaste and soft toasted nuances. It is best served between 6°C and 8°C, using an ice bucket to maintain the ideal temperature throughout service.