

# Roger Goulart Brut Reserva 2018

*Roger Goulart was founded in 1882, in a “masía” which dates back to beginning of the XVIII Century, in San Esteve Ses Ròvires, Barcelona.*

*Pioneered in Spain for producing sparkling wine in the traditional method.*



- **Type of cava:** Brut
- **Category :** Reserva
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2018
- **Grape varieties :** 40% Xarel-lo, 30% Macabeo, 30% Parellada

## *Analytical data*

- **Bottling date:** March 2019
- **Acidity:** 5,7 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 9 gr/l
- **Alcoholic volume :** 12 % Vol.
- **Suitable for vegans**

## *Winemaking*

The grapes are vinified separately. Grapes are refrigerated before pressing (to avoid loss of aromas). Press juice yield of 50%. Static dewed at low temperature. Fermentation of musts at 16-18°C with selected yeast. Base wine with an important acid component and a low pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in our cellars located at 30 meters downstairs, at a constant room- temperature of 14° C all year round.

## *Tasting notes*

Yellow pale color with slight greenish reflections, clean and bright, good release of very fine bubbles and slight crown formation on the surface.

Clean notes of white-fruit, with hints of citrus, very fresh overall and medium long intensity.

Vivid, fresh acidity, with a sweet touch that makes it very pleasant thanks to its balance and elegance, with aromas of citrus and slight meaty-fruit , long and persistent.

Very versatile Cava ideal as aperitive, and to accompany light dishes based on fish, rice, pasta, salads, light meats, etc.

Recommended serving temperature 6-8°C.