



Roger Goulart

Roger Goulart Brut Reserva 2019

Roger Goulart was founded in 1882, in a “masía” which dates back to beginning of the XVIII Century, in San Esteve Ses Rovières, 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:** 2019
- **Grape varieties:** 40% Xarel-lo, 30% Macabeo and 30% Parellada

Analytical data

- **Bottling date:** March 2020
- **Acidity:** 5.7 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

Winemaking

We harvest at dawn to avoid any oxidation and to guarantee the freshness of our grapes.

The Xarel-lo is indigenous from the Penedès, and it is the main varietal in our blending. It is a grape of character and good structure, which makes it suitable for long aging cavas.

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.