

# Roger Goulart Brut Rosé 2017

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*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:** Rosé
  - **Region of production:** Penedés (D.O Cava)
  - **Year:** 2017
  - **Grape varieties :** 65% Garnacha, 30% Monastrell, 5% Pinot Noir
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### *Analytical data*

- **Bottling date:** January 2018
  - **Acidity:** 5,8 gr/l
  - **Cellar aging:** minimum 18 months
  - **Sugar content:** 8 gr/l
  - **Alcoholic volume :** 12 % Vol.
  - **Suitable for vegans**
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### *Winemaking*

The grapes are vinified separately. Maceration at low temperature. Press juice yield of 50%. Fermentation of the musts at 16-18°C with selected yeast. Base wines 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*