

Roger Goulart Brut Rosé 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:** Rosé
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2018
- **Grape varieties :** 65% Garnacha, 30% Monastrell, 5% Pinot Noir

Analytical data

- **Bottling date:** January 2019
- **Acidity:** 5,8 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume :** 12 % Vol.
- **Suitable for vegans**

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

The main feature of this cava is its intense ruby color with a lively and sparkling nuance. With more than 18 months of ageing, the aromas are powerful, with hints of red fruits and a powerful meaty background of gumdrops and red liquorice. In mouth it displays strength, freshness and a light sickly-sweet touch, a lively yet elegant and highly refreshing acidity, as well as a pronounced red fruit bouquet and a consistent finish,

Recommended service temperature 6 °C and 8 °C.