

Roger Goulart Coral Rosé 2017

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 wine:** Brut
- **Category :** Rosé
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2017
- **Grape varieties :** 70% Garnacha, 30% Pinot Noir

Analytical data

- **Bottling date:** December 2017
- **Acidity:** 5,9 gr/l
- **Cellar aging:** minimum 14 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

Pale pink color, bright, with good release of very fine bubbles and slight crown formation on the surface.

On the nose it has fresh and intense notes of red strawberry with a background of sweets and intense varietal character. On the palate it is fresh and elegant, powerful and persistent with a silky and balanced finish.

Recommended service temperature 6 °C - 8 °C