

Roger Goulart Gran Reserva Josep Valls 2013

Roger Goulart was founded in 1882, in a "masia" 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:** Extra Brut
- **Category:** Gran Reserva
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2013
- **Grape varieties :** 30% Chardonnay, 30% Xarel·lo, 20% Macabeo, 20% Parellada

Analytical data

- **Bottling date:** March 2014
- **Acidity:** 5,6 gr/l
- **Cellar aging:** minimum 72 months
- **Sugar content:** 5 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 wines with an important acid component and low pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in our cellars located 30 meters downstairs, at a constant room- temperature of 14° C all year round.

Tasting notes

Long aging Cava of strong character from its' aging on lees. Yellow color with golden reflections, bright, with detachment of fine bubbles. In the nose is creamy, highlighting its' fruity notes, on a background of toasted and nuts notes. Fresh palate, silky and structured.

Recommended service temperature 6 °C and 8 °C.