



Roger Goulart

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Organic

2019

Roger Goulart was founded in 1882, in a "masía" which dates back to the beginning of the XVIII Century, in San Esteve Ses Rovires, Barcelona. A pioneer in Spain for producing sparkling wine in the traditional method.



- **Type of wine:** Brut
- **Wine type:** Organic Reserva
- **Region of production:** Penedés (D.O. Cava)
- **Year:** 2019
- **Grape varieties:** 50% Macabeo, 30% Parellada, 20% Xarel·lo

Analytical data

- **Bottling date:** May 2020
- **Acidity:** 5.8 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

Winemaking

Cava obtained from organic viticulture, certified by the CCPAE (ES-ECO-019-CT) and Certified Manufacturer No. CT005574 E.

The grapes are vinified separately, passing by refrigeration prior to pressing (to avoid loss of aromas). The yield of the pressed grape juice is of 50%. Static racking at low temperature. Fermentation is carried out at low temperature (16-18°C) and with selected yeast. The base wine is made with an important acid component and at a low pH degree in order to carry out a long aging period. After bottling, the second fermentation and aging take place in cellars located 30 meters underground with a stable room temperature of 14°C all year round.

Tasting notes

Pale yellow color with light greenish reflections, clean and bright. Appearance of very fine bubbles and a slight formation of a crown on the surface. Intense fruity notes reminiscent of fresh white fruit and citrus, and light notes of fine lees from the aging. A fresh cava with medium-long intensity. On the palate, lively and fresh acidity with a slight sweetness, making it very pleasant due to its balance and elegance. Fruity aromas, fleshy, long and persistent.

A very versatile cava ideal for any type of celebration. To enjoy with appetizers, light dishes based on fish, rice, pasta, salads, and light meats. Recommended serving temperature between 6-8°C. To be stored in upright position in a cool and moisture-free place.