



Roger Goulart

Roger Goulart Brut Reserva Organic 2020

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:** Guarda Superior Reserva
- **Region of production:** Comtats de Barcelona, Penedès (D.O. Cava)
- **Year:** 2020
- **Grape varieties:** 50% Macabeo, 30% Parellada, 20% Xarel·lo

Analytical data

- **Bottling date:** April 2021
- **Acidity:** 5.8 gr/l
- **Cellar aging:** minimum 20 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

The vineyard

The grapes Roger Goulart uses for its cavas come from the historic area of Cava, south of Barcelona, in the so-called basin of the Anoia and Foix rivers. This area is delimited by the Sierra Litoral mountain range that touches the Mediterranean, the Sierra Prelitoral de Mediona-Pontons and the Montserrat massif, orographic elements that give the enclave a special microclimate suitable for the production of the best grapes for the production of Cava. The vineyards are located on different types of land at medium-high altitudes, between 300 and 700 metres above sea level, with crop yields of between 6,000 and 10,000 Kg/Ha, depending on the varieties and characteristics of the land. We have always worked the vineyard with sustainable practices that respect the environment, and in recent years we have been promoting its conversion to organic.

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 colour 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.

Persistent finish with a very elegant bouquet with delicate notes of aging and creaminess. It is recommended to consume at a temperature between 6°C and 8°C and the use of ice trays to maintain the temperature during service.