Roger Goulart Brut Nature Reserva **2019**

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

- **Type of wine:** Brut Nature
- **Category:** Guarda Superior Reserva
- **Region of production:** Comtats de Barcelona, Penedès (D.O. Cava)
- **Year:** 2019
- **Grape varieties:** 40% Xarel-lo, 30% Macabeo and 30% Parellada

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Analytical data

- **Bottling date:** April 2020
- **Cellar aging:** minimum 30 months
- **Alcoholic volume:** 12%
- **Total acidity:** 6.0 gr/l
- **Sugar content:** 2 gr/l
- **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

The Xarel-lo is the soul of this blend, a traditional variety from the Penedès that provides wines with a medium-high alcohol content, structured and with a high acidity that makes it suitable for long aging cavas.
All varieties are harvested separately at the optimum moment of maturation, and always at dawn to ensure the coolness of the night, which guarantees good preservation of aromas and prevents unwanted oxidation. Grapes are refrigerated at their arrival to the winery to preserve their varietal characteristics. After a gentle pneumatic pressing, the must obtained is clarified by static sedimentation for about 10 days. The wines obtained are mixed in the appropriate proportion to achieve the definitive base wine for bottling. After this, second fermentation and aging take place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14ºC all year round.

Tasting notes

Pale yellow cava, clean, bright, with a good release of fine bubbles and a slight crown formation on the surface. On the nose, very fresh sensations with a predominance of white and citrus fruits, a floral touch, on a background of aging on yeast with toasted and pastry memories. In the mouth it is dry, with a lively acidity, very pleasant and carbonic well integrated into the whole. Persistent and fresh finish, with fruity and light toasted notes. It is recommended to consume at a temperature between 6ºC and 8 ºC and to use ice buckets to maintain the temperature during service.