ROGER GOULART BRUT ROSÉ MILLÉSIMÉ 2023

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

Type of wine: Brut
Category: Guarda
Region of production: Comtats de Barcelona, Penedès (D.O. Cava)
Year: 2023

Grape varieties: 90% Garnacha, 5% Monastrell, 5% Pinot Noir
Bottling date: December 2023

Cellar ageing: mínimum 14 months

Aloholic volume: 11.5%
Acidity: 5.8gr/l
Sugar content: 8gr/l
Suitable for vegans

The vineyard
The grapes used for Roger Goulart cavas come from vineyards located in the historic area of Cava, south of Barcelona, in the basin of the Anoia and Foix rivers. This area is delimited by the Sierra Litoral mountain that reaches the Mediterranean sea, the Sierra Prelitoral de Mediona-Pontons and the Montserrat massif, a landscape that provides a special microclimate suitable for growing the best grapes for Cava production. The vineyards are located on different types of soils, at medium-high altitudes, between 300 and 700 metres above sea level. Yields between 6,000 and 10,000 Kg/Ha, depending on the varieties and characteristics of the land. We have always carried out a sustainable viticulture, currently transforming the vineyards into organic.

Winemaking
The Garnacha Negra is the predominant variety in all Roger Goulart cavas, largely due to its fine aroma, light structure and, above all, its incredible color that lasts in a lively and stable way during the years of ageing.
The grapes are harvested and vinified separately, in the early hours of the day to preserve the freshness of the fruit. The grapes are refrigerated prior to pressing to prevent loss of aromas. Maceration at low temperature of approximately 8 hours to achieve a medium-intense coloration of the must. Very gently pneumatic pressing to avoid excessive extraction of pigments and green tannins. Settling of the must and subsequent fermentation at low temperature. After several rackings to naturally clarify the wine, the blend of the different varieties is carried out. After bottling, the second fermentation and ageing takes place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14ºC all year round.

Tasting notes
Ruby-pink color of medium intensity with vivid nuances. Bright, releasing very fine bubbles with a slight crown formation. Marked notes of red fruit reminiscent of strawberries, cherries, and fleshy fruits, but also red liquorice, with a fairly creamy background. On the palate it is very fresh due to its lively but well-balanced acidity, a sweet tip, with carbon that makes it silky and round. Marked bouquet of red fruit and intense and persistent finish.
Recommended serving temperature between 6ºC and 8ºC.