



# Roger Goulart Brut Millésime Cava 2022 6x75cl

## Winemaker Notes

Yellow pale color with slight greenish reflections, clean and bright, good release of fine bubbles and a slight crown formation on the surface. On the nose, very fresh, with intense notes of fresh fruit (apple, pear, citrus, pineapple) and a background of light notes of yeast and bread. On the palate it is sweet but very balanced with lively acidity that makes it very round and silky. Persistent finish with very fruity and lightly toasted notes. 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.

## Vineyard

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

Traditional blend of Penedès varieties where the Xarel-lo variety has a special predominance. The grapes are harvested and vinified separately, at dawn to guarantee the coolness of the night and ensure the freshness and minimizes oxidation. The grapes are refrigerated prior to pressing to prevent loss of aromas. With very low pressing yields we obtain a fine and clear must that is racked prior to fermentation at low temperature for more than 10 days and always with the help of selected yeasts. Bottling date marks the beginning of the second fermentation and subsequent aging in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.

Vintage

Another hot and dry growing season, resulting in lower yields but exceptional quality grapes with concentrated flavors.

### Food match

Try as an aperitif or enjoy with Artichoke heart & Asparagus cheese pot

