

FUNDADA EN 1879



Grapes

40% Xarel-lo
30% Macabeo
30% Parellada

Region/Appellation

Cava

Alcohol by volume

12%

Residual Sugar

2 g/l

Total Acidity

5.8 g/l

Tasting Guide



Tasting note printed

16/01/2026

Roger Goulart Brut Nature Reserva Cava 2021 6x75cl

Winemaker 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, that is well integrated into the wine. Persistent and fresh finish, with fruity and light toasted notes.

Vineyard

The vineyards are located on different types of land at medium-high altitudes.

Winemaking

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.

Vintage

The growing season was punctuated by multiple heatwaves and extended periods of drought. This caused additional stress on the vines that was only partially negated thanks to the water reserves accumulated during the rainy 2020 season.

Food match

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



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