

FUNDADA EN 1879



#### Grapes

70% Garnacha  
30% Pinot Noir

Region/Appellation  
Cava

Alcohol by volume  
12%

Residual Sugar  
9 g/l

pH  
3.9

Total Acidity  
5.9 g/l

Drinking Window  
2025 - 2027

#### Tasting Guide



Tasting note printed  
15/07/2025

# Roger Goulart Coral Rosé Cava 2022 6x75cl

## Winemaker Notes

Pink color with very pale salmon tones, bright, with good release of very fine bubbles and crown formation on the surface. On the nose it shows very fresh and intense notes with hints of red fruits, but with a creamy and very delicate background. On the palate it is very fresh and elegant, with a delicate acidity perfectly in balance with the sugar with a silky and very fine body. Intense finish with a very elegant bouquet with delicate fruity notes and creamy sensations.

## 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.

## Winemaking

In addition to Garnacha Negra, we have used Pinot Noir in this cava. The grapes are vinified separately, in the early hours of the day to preserve the freshness of the fruit. Once at the winery they are refrigerated prior to pressing to prevent loss of aromas. Light skin maceration to achieve a slight color intensity. Pressing yields are less than 50%. Static racking at low temperature. Fermentation of clean musts at 16-18°C with selected yeast. 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 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



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