

FUNDADA EN 1879



Grapes

60% Xarello
20% Macabeo
20% Parellada

Region/Appellation

Cava

Alcohol by volume

12.00%

Residual Sugar

6.5 g/l

pH

2.98

Total Acidity

5.7 g/l

Drinking Window

2023 - 2032

Tasting Guide



Tasting note printed

02/12/2023

Roger Goulart Gran Reserva Cava 2017

Winemaker Notes

Yellow pale with golden highlights. A highly intense aroma of ripe white fruit such as apple and peach with aniseed notes & fennel. Reminiscences of patisserie, yeast and dry flowers notes. It is full and creamy on the palate. The dry white flowers and fruit aromas come back on the palate with good acidity providing a refreshing and lasting finish.

Recommended service temperature 6 °C - 8 °C.

Vineyard

Roger Goulart is located in Sant Esteve Sesrovires, a little village in the Alt Penedès region, where they have 20 hectares of vines. The predominant grape is the local Xarel.lo. The Xarel.lo is indigenous from the Penedès, and it is the main varietal in our blending. It is a grape of character and good structure, which makes it suitable for long ageing. The grapes are harvested at dawn to avoid any oxidation and to guarantee the freshness of the grapes. In the winery, we proceed with strict manual selection of grapes. To produce the base wine, only 50% of the first press is used.

Winemaking

Grapes are refrigerated before pressing to avoid loss of aromas. Pressed juice yield of 50%. The base wines have an important acid component and low pH ideal for long ageing. After the bottling the second fermentation and ageing takes place in the cellars located 30m underground at a constant 14 degrees all year round. There is a minimum of 48 months ageing in the cellar.

Vintage

We harvest at dawn to avoid any oxidation and to guarantee the freshness of our grapes. The Xarel.lo is indigenous from the Penedes, and it is the main varietal in our blending. It is a grape of character and good structure, which makes it suitable for long aging cavas. The grapes are vinified separately. Grapes are refrigerated before pressing (to avoid loss of aromas). Press juice yield of 50%. Static dewed at low temperature. Fermentation of musts at 16-18 °C with selected yeast. Base wine with an important acid component and a fairly low pH appropriate for the long ageing. After the bottling, the second fermentation and aging take place in our cellars located at 30 meters deep, at a constant temperature all year round at 14 °C.

Food match

Grilled and Roasted White Meats

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

