

FUNDADA EN 1879



Grapes

30% Xarel-lo
20% Chardonnay
20% Macabeu
20% Parellada
10% Pinot Noir

Region/Appellation

Cava

Alcohol by volume

12%

Residual Sugar

4.3 g/l

Tasting Guide



Tasting note printed

13/12/2025

Roger Goulart Gran Reserva Josep Valls Cava 2019 6x75cl

Winemaker Notes

Yellow pale with golden highlights. Aroma of high intensity, ripe white fruit such as apple and peach. Aniseed notes, fennel. Reminiscences of patisserie, yeast and dry flowers notes. Dried nuts. We experience the work of more than four years of aging on the lees. On the palate, it is wide on entry, full and creamy on the palate. The dry white flowers and fruit aromas come back on the palate. Its good acidity provides a refreshing and lasting finish.

Vineyard

The grapes Roger Goulart uses for its cavas come from the historic area of Cava, south of Barcelona, in the so-called basin of the Anoia and Foix rivers. This area is delimited by the Sierra Litoral mountain range that touches the Mediterranean, the Sierra Prelitoral de Mediona-Pontons and the Montserrat massif, orographic elements that give the enclave a special microclimate suitable for the production of the best grapes for the production of Cava. 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

As it is a long-aged cava, the predominant varietal composition is Xarel-lo and Chardonnay, two structured varieties, with a high alcohol and high acidity contents. Harvest is carried out at dawn, to take advantage of the freshness of the summer nights and avoid oxidation of the grapes. Grapes are refrigerated at a low temperature to prevent the extraction of herbaceous flavors and to preserve the varietal characteristics. Very low pneumatic press juice yields of less than 50%. Static dewed at low temperature. Fermentation of the musts with selected yeast. Once the fermentation is finished and after several stages of racking, the blend of the different varieties is made to obtain the final base wine. After bottling, the second fermentation and aging take place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round, giving the result of this fine cava.

Food match



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