

Roger Goulart Brut Rosé 2019

Roger Goulart was founded in 1882, in a “masía” which dates back to beginning of the XVIII Century, in San Esteve Sesrovires, Barcelona.

Pioneered in Spain for producing sparkling wine in the traditional method.



- **Type of cava:** Brut
- **Category:** Rosé
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2019
- **Grape varieties :** 85% Garnacha, 10% Monastrell, 5% Pinot Noir

Analytical data

- **Bottling date:** January 2020
- **Acidity:** 5.7
- **Cellar aging:** minimum 14 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

Winemaking

The grapes are vinified separately. Maceration at low temperature. Press juice yield of 50%. Fermentation of the musts at 16-18°C with selected yeast. Base wines with an important acid component and a low pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in our cellars located at 30 meters downstairs, at a constant room- temperature of 14°C all year round.

Tasting notes

Pink colour of medium intensity, blue hints and very vivid and bright shades. With more than 14 months of ageing, the aromas are powerful, with hints of red fruits and a powerful meaty background of gumdrops and red liquorice. In mouth it displays strength, freshness and a light sickly-sweet touch, a lively yet elegant and highly refreshing acidity, as well as a pronounced red fruit bouquet and a consistent finish,

Recommended service temperature 6 °C and 8 °C.