

Roger Goulart Coral Rosé 2019

Roger Goulart was founded in 1882, in a "masia" which dates back to beginning of the XVIII Century, in Sant Esteve Ses Rovires, Barcelona. Pioneered in Spain for producing sparkling wine in the traditional method.



- **Type of wine:** Brut
- **Category :** Guarda
- **Region of production:** Comtats de Barcelona, Penedès (D.O Cava)
- **Year:** 2019
- **Grape varieties :** 70% Garnacha, 30% Pinot Noir

Analytical data

- **Bottling date:** December 2019
- **Acidity:** 5.4 gr/l
- **Cellar aging:** minimum 14 months
- **Sugar content:** 8 gr/l
- **Alcoholic volume:** 12% Vol.
- **Suitable for vegans**

The vineyard

The grapes Roger Goulart uses for its cava 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

In addition to Garnacha Negra, we have used Pinot Noir in this cava. A variety with great aromatic finesse, high acidity content and very good aptitude for ageing.

The grapes are vinified separately, in the early hours of the day to preserve the freshness of the fruit. One 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 aging takes place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.

Tasting 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. It is recommended to consume at a temperature between 6°C and 8°C and the use of ice trays to maintain the temperature during service.