

Roger Goulart Brut Nature Reserva 2017

Roger Goulart was founded in 1882, in a "masía" which dates back to beginning of the XVIII Century, in San Esteve Ses Rovires, Barcelona.

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



- **Type of wine:** Brut Nature
 - **Category:** Reserva
 - **Region of production:** Penedés (D.O Cava)
 - **Year:** 2017
 - **Grape varieties :** 40% Xarel-lo, 30% Macabeo, 30% Parellada
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Analytical data

- **Bottling date:** March 2018
 - **Acidity:** 5,9 gr/l
 - **Cellar aging:** minimum 30 months
 - **Sugar content:** 2 gr/l
 - **Alcoholic volume :** 12 % Vol.
 - **Suitable for vegans**
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Winemaking

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 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

Yellow pale color, clean and bright, with abundant and fine bubbles. On the nose, the harmonized fresh fruit stands out over a creamy background of bakery and dried fruit tones. The palate is fresh and balanced, structured and harmonious despite the absence of added sugars.

Recommended service temperature 6 °C - 8 °C.