



Roger Goulart

# Roger Goulart Gran Reserva Josep Valls 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:** Extra Brut
- **Category:** Gran Reserva
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2017
- **Grape varieties:** 35% Chardonnay, 35% Xarel-lo, 15% Macabeo and 15% Parellada

## Analytical data

- **Bottling date:** March 2018
- **Total acidity:** 5.6 gr/l
- **Cellar aging:** minimum 48 months
- **Sugar content:** 4 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

## Winemaking

We harvest at dawn to avoid any oxidation and to guarantee the freshness of our grapes.

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 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 wines 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 30 meters downstairs, at a constant room- temperature of 14° C all year round.

## Tasting notes

Pale yellow cava, clean, bright, with a good release of fine bubbles and a slight crown formation on the surface. On the nose, very fresh sensations with a predominance of fleshy fruits, an exotic touch, on a toasted and creamy background with hints of pastry, yeast and dried flowers.

The work on the lees during more than five years of aging is clearly appreciated. In the mouth, lively and very pleasant acidity, voluminous, slightly crisp carbonic and very well integrated into the whole, slightly sweet sensations resulting from the long aging period and the long contact with the yeasts; after the autolysis it lends to the wine components of great finesse.

Persistent finish with a very elegant bouquet with delicate notes of aging and creaminess.

Recommended service temperature 6 °C - 8 °C.