



Roger Goulart

Roger Goulart Gran Reserva Josep Valls 2018

Roger Goulart was founded in 1882, in a "masía" 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:** Extra Brut
- **Category:** Guarda Superior Gran Reserva
- **Region of production:** Comtats de Barcelona, Penedès (D.O. Cava)
- **Year:** 2018
- **Grape varieties:** 35% Chardonnay, 35% Xarel-lo, 15% Macabeo and 15% Parellada

Analytical data

- **Bottling date:** March 2019
- **Total acidity:** 6.0 gr/l
- **Cellar aging:** minimum 36 months
- **Sugar content:** 4 gr/l
- **Alcoholic volume:** 12%
- **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

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.

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 three 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.