

# Roger Goulart

## Organic

## 2018

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



- **Type of wine:** Brut
- **Category wine:** Organic Reserva
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2018
- **Grape varieties :** Macabeo 50%, Xarel-lo 35%, y Parellada 15%

### *Analytical data*

- **Tirage date:** February 2019
- **Cellar aging:** minimum 15 months
- **Alcoholic volume :** 12 %
- **Acidity:** 5,8 gr/l
- **Sugar content:** 8 gr/l
- **Suitable for vegans**

### *Winemaking*

Cava obtained from organic viticulture, certified by the CCPAE (ES-ECO-019-CT) and Certified Manufacturer No. CT005574 E.

The grapes are elaborated 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. Bases wine 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 cellars located 30 meters downstairs, at a constant room - temperature of 14° C all year round.

### *Tasting notes*

Very pale yellow color with light greenish reflections, clean and bright, good detachment of very fine bubbles and slight formation of a crown on the Surface. Intense fruity notes reminiscent of fresh white fruit on a citrus background and light aging notes on fine lees, very fresh overall and medium-long intensity. On the palate, lively and fresh acidity with a slight sweetness that makes it very pleasant due to its balance and elegance, with fruity aromas, slightly meaty, long and persistent.

Cava very versatile and ideal for any type of celebration. For appetizers, the mid-afternoon drink, to accompany light dishes based on fish, rice, pasta, salads, light meats, etc. It is recommended to serve not very cold, between 6-8°C and store it upright in a cool and moisture-free place.