

Roger Goulart Semi Seco Reserva 2019

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



- **Type of cava:** Semi Seco
- **Category:** Reserva
- **Region of production:** Penedés (D.O Cava)
- **Year:** 2019
- **Grape varieties:** 40% Xarel-lo, 30% Macabeo, 30% Parellada

Analytical data

- **Bottling date:** March 2020
- **Acidity:** 5.9 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 35 gr/l
- **Alcoholic volume:** 12%
- **Suitable for vegans**

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. Wines bases with an important acid component and low pH appropriate for 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 and bright color, with abundant fine bubble. Very fruity on the nose, with notes of white fruits and citrus, pastry and aniseed hints. In the palate is soft and silky, with an important sweet component that makes it very pleasant to drink.

Recommended service temperature 6 °C - 8 °C.