

Roger Goulart Semi Sec Millésimé 2020

Roger Goulart was founded in 1882, in a “masía” which dates back to the 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:** Cava de Guarda
- **Region of production:** Comtats de Barcelona, Penedès (D.O Cava)
- **Year:** 2020
- **Grape varieties:** 40% Xarel-lo, 30% Macabeo, 30% Parellada

Analytical data

- **Bottling date:** April 2021
- **Acidity:** 6.0 gr/l
- **Cellar aging:** minimum 18 months
- **Sugar content:** 35 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

Traditional blend of Penedès varieties where the Xarel-lo one has a special predominance. The grapes are harvested and vinified separately, in the early hours of the day to preserve the freshness of the fruit and minimizes oxidation. The grapes are refrigerated prior to pressing to prevent loss of aromas. With very low pressing yields we obtain a fine and clear must that is racked prior to fermentation at low temperature for more than 10 days and always with the help of selected yeasts. Bottling date marks the beginning of the second fermentation and subsequent aging in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.

Tasting notes

Yellow pale color with slight greenish reflections, clean and bright, good release of fine bubbles and a slight crown formation on the surface. On the nose, very fresh, with intense notes of fresh white fruit, slightly floral and a background of hints of yeast and bread. On the palate it is sweet due to its high sugar content, but with a lively acidity that makes it voluminous. Persistent finish with very fruity notes in the mouth and hints of brioix. It is recommended to consume at a temperature between 6 °C and 8 °C and the use of ice buckets to maintain the temperature during service.