

# THE ROGER MARK II GRAN RESERVA 2017

*Made in very small amounts, this wine represents the very best that we can craft in this house. Each wine will be its own tribute to the one and only Roger that created the house nearly 150 years ago. The first jolly Roger is named 'Mark I'. It will be followed by 'Mark II', and so on. They will not necessarily be the same. They will however have to be electrifying, complex and last but not least, absolutely refreshing.*



**Type of wine:** Brut nature

**Category:** Guarda Superior Gran Reserva

**Region of production:**

Comtats de Barcelona, Penedès (D.O. Cava)

**Year:** 2017

**Grape varieties:** 30% Xarel·lo, 20% Macabeo, 20% Parellada, 15% Pinot Noir and 15% Chardonnay

**Bottling date:** April 2018

**Production:** 4,500 bot. 75cl.

**Alcoholic volume:** 12%

**Acidity:** 5.8gr/l

**Sugar content:** 2.1gr/l

**Suitable for vegans**

**Cellar ageing:** minimum 75 months

## The vineyard

Cava made with an important base of traditional varieties, predominantly Xarel·lo, but also complemented with Chardonnay and Pinot Noir blanc de noirs. The production area of these grapes is located in the mid-high Penedès region in the limestone-loam soils and yields between 6,000 and 8,000 Kg/ha. The vineyards are trellised except for the Xarel·lo, which is goblet-trained, and are between 18 and 25 years old.

## Winemaking

The grapes are harvested by hand for the goblet-grown grapes and mechanically for the trellised vines, at night and until the early hours of the morning. In the winery, varieties are received separately and the grapes are destemmed and the pulp is cooled to 7°C to preserve the aromas and varietal characteristics as much as possible. Very gentle pneumatic pressing with a must yield of less than 50%, followed by static settling at low temperature for 24 hours and then fermentation in stainless steel tanks at 16°C with selected yeasts. Racking for natural clarification and subsequent blending of varieties to define the final cuvée and subsequent racking for secondary fermentation in the bottle. Its 75 months of ageing in Roger Goulart's underground galleries, 30 metres below ground, have served to extract the maximum potential of yeast autolysis, giving the final product very peculiar and unique aromas, structure in the mouth and bouquet, making this cava an exclusive product in its category.

## Vintage / Harvest description

In terms of climate, the year was marked by a very adequate spring rainfall regime, but a dry and somewhat warm end to the cycle, which ended with a harvest of average yields and very good health.

## Tasting notes

Pale yellow colour with golden reflections, clean, bright, with a good release of fine bubbles and slight crown formation on the surface. Very intense on the nose with clear notes of ageing on yeasts, clear presence of toasted aromas and pastries, dried flowers, fleshy fruit and a hint of spices.

On the palate there is a very pleasant marked acidity, voluminous, enveloping carbonic acidity very well integrated in the whole, sensations of smoothness in the mouth, the result of the long period of ageing and contact with the yeasts which, after autolysis, yield structural components of great finesse. We recommend serving at a temperature between 6°C and 8°C and the use of ice buckets to maintain the temperature during service.