

ROGER GOULART

2018

ROGER GOULART 'CORAL' CAVA ROSE BRUT

CAVA • PENEDES • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

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

Wine Making

The grapes are vinified separately. Maceration at low temperature. Press juice yield of 50%. Fermentation of the musts at 16-18°C with selected yeast. Base wines with an important acid component and a low pH appropriate for long aging. After the bottling, the second fermentation and aging take place in our cellars located 30 meters downstairs, at a constant room temperature of 14°C all year round.

Food Suggestions

Pairs well with shellfish, appetizers, snacks, lean fish, aperitif, and cured meat.

TASTING NOTES

A new rosé cava from Roger Goulart, with very little aging time in order to maintain the more varietal and fresh notes. Its main feature is its soft pink color, accompanied by very fresh and intense aromatic notes. On the nose, it has fresh and intense notes of red strawberry with a background of sweets and marked varietal character. On the palate, it is fresh and elegant, powerful and persistent with a silky and balanced finish.

A grape blend of 70% Garnacha and 30% Pinot Noir.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: Rose

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

