

ROGER GOULART

2017

ROGER GOULART 'RESERVA ORGANIC' CAVA BRUT

CAVA • PENEDES • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The Xarel·lo is indigenous from the Penedès, and it is the main varietal in our blending. It is a grape of character and good structure, which makes it suitable for long aging cavas.

Wine Making

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. Base wines with an important acid component and low pH appropriate for the long aging.

Food Suggestions

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

TASTING NOTES

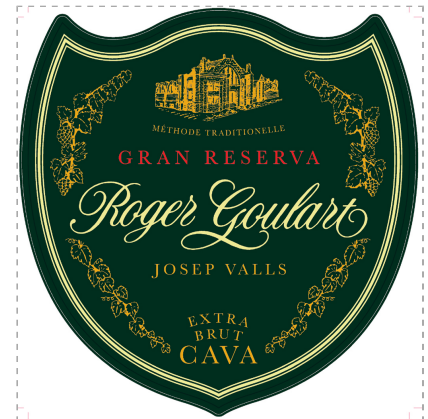
Very pale yellow color with light greenish reflections, clean and bright, good detachment of very fine bubbles and slight formation of a crown on the surface. Intense fruity notes are reminiscent of fresh white fruit on a citrus background and light aging notes on fine lees, very fresh overall and medium-long 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.

A grape blend of 35% Xarel·lo, 35% Chardonnay, 15% Macabeo, and 15% Parellada grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Class: White

REVIEWS

IWSC | 96

Decanter World Wine Awards | 89

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

