

ROGER GOULART

ROGER GOULART RESERVA ORGANIC CAVA BRUT

CATALONIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Roger Goulart's history is closely linked to the history of families Golart and Canals, rooted in Sant Esteve Sesrovires. Initially linked to rural life, they made wine for their own consumption. Caves Roger Goulart in the champagne method of making Cava we add long aging for top quality products.

Wine Making

The grapes are elaborated 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. Bases wine with an important acid component and a low pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in cellars located 30 meters downstairs, at a constant room – temperature of 14° C all year round.

Food Suggestions

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

TASTING NOTES

Intense fruity notes reminiscent of fresh white fruit on a citrus background with 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.

Xarel-lo, Macabeo, Parellada grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

[CVNE.COM/EN/WINERIES/ROGER-GOULART/](https://www.cvne.com/en/wineries/roger-goulart/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

