

ROGER GOULART

# ROGER GOULART 'GRAN RESERVA' CAVA BRUT

JOSEPH VALLS • CATALONIA • 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

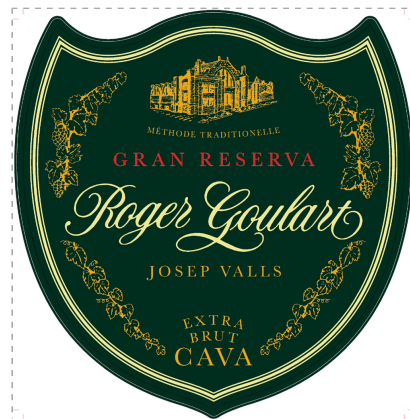
Very pale yellow color with light greenish reflections, clean and bright, good detachment of very fine bubbles and slight formation of a crown on the Surface. Intense fruity notes are reminiscent of fresh white fruit on a citrus background and light aging notes on fine lees, very fresh overall and medium-long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

**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

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## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

