

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**

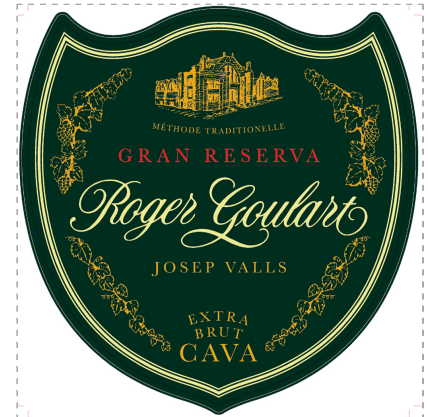
Very pale yellow color with light greenish reflections, clean and bright, good detachment of very fine bubbles and slight formation of a crown on the surface. Intense fruity notes are reminiscent of fresh white fruit on a citrus background and light aging notes on fine lees, very fresh overall and medium-long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

