

ROGER GOULART

ROGER GOULART 'THE ROGER'

BRUT CAVA

PENEDÈS • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

Roger Goulart is a historic Cava house founded in 1882 in Sant Sadurní d'Anoia, renowned for its deep underground limestone cellars and long-aged traditional-method sparkling wines. The winery specializes in extended lees aging, producing Cavas with complexity, texture, and precision. The Roger is a prestige cuvée that showcases the house's expertise in mature, vintage-dated Cava.

Wine Making

Produced using the traditional method, this vintage Cava undergoes extended aging on the lees in Roger Goulart's underground cellars to build depth and complexity. Primary fermentation occurs in stainless steel, followed by secondary fermentation in bottle. Long lees contact enhances mousse, texture, and autolytic character. Dosage is kept in the Brut range to maintain balance and precision.

Food Suggestions

This mature Cava pairs exceptionally well with shellfish, roasted poultry, and richer seafood dishes such as scallops or lobster. Its depth also complements aged cheeses, mushroom-based dishes, and savory tapas. An excellent alternative to vintage Champagne for fine-dining or special-occasion programs.

TASTING NOTES

The Roger Brut opens with complex aromas of baked apple, pear, citrus peel, and toasted brioche, layered with notes of almond, hazelnut, and dried herbs. On the palate, it is refined and structured, offering flavors of orchard fruit, lemon curd, and savory pastry notes. Fine, persistent bubbles create a creamy, integrated texture. Acidity remains vibrant, providing balance and lift despite the wine's age. The finish is long, dry, and elegant with lingering toasty and nutty nuances.

Xarel-lo, Macabeo, & Parellada grape blend.

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

