

ROGER GOULART

ROGER GOULART 'GRAN RESERVA JOSEP VALLS' CAVA BRUT

CAVA • CATALONIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The grapes Roger Goulart uses for its cavas come from the historic area of Cava, south of Barcelona, in the so-called basin of the Anoia and Foix rivers. This area is delimited by the Sierra Litoral mountain range that touches the Mediterranean, the Sierra Prelitoral de Mediona-Pontons

Wine Making

Very low pneumatic press juice yields of less than 50%. Static dewed at low temperature. Fermentation of the musts with selected yeast. Once the fermentation is finished and after several stages of racking, the blend of the different varieties is made to obtain the final base wine. After bottling, the second fermentation and aging take place in our century old underground cellars located at 30 meters below surface.

Food Suggestions

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

TASTING NOTES

Pale yellow cava, clean, bright, with a good release of fine bubbles and a slight crown formation on the surface. On the nose, very fresh sensations with a predominance of fleshy fruits, an exotic touch, on a toasted and creamy background with hints of pastry, yeast and dried flowers. In the mouth, lively and very pleasant acidity, voluminous, slightly crisp carbonic and very well integrated into the whole, slightly sweet sensations resulting from the long aging period and the long contact with the yeasts; after the autolysis it lends to the wine components of great finesse. Persistent finish with a very elegant bouquet with delicate notes of aging and creaminess.

Chardonnay, Macabeo, Xarel-lo, Parellada grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

