

FUNDADA EN 1879



Grapes

40% Xarel-lo
30% Macabeo
30% Parellada

Region/Appellation

Cava

Alcohol by volume

12.00%

Residual Sugar

9 g/l

pH

3.02

Total Acidity

5.6 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

22/12/2024

2020 6x75cl

Winemaker Notes

Long ageing Cava of strong character from its ageing on lees. Yellow colour with golden reflections, bright with fine bubbles. In the nose it is creamy, highlighting the fruity notes with a background of toasted nuts. Fresh palate, silky and structured.

Vineyard

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 and the Montserrat massif, orographic elements that give the enclave a special microclimate suitable for the production of the best grapes for the production of Cava. The vineyards are located on different types of land at medium-high altitudes, between 300 and 700 metres above sea level, with crop yields of between 6,000 and 10,000 Kg/Ha, depending on the varieties and characteristics of the land. We have always worked the vineyard with sustainable practices that respect the environment, and in recent years we have been promoting its conversion to organic.

Winemaking

The grapes are harvested and vinified separately, at dawn to guarantee the coolness of the night and ensure the freshness and minimizes oxidation. The grapes are refrigerated prior to pressing to prevent loss of aromas. With very low pressing yields we obtain a fine and clear must that is racked prior to fermentation at low temperature for more than 10 days and always with the help of selected yeasts. Bottling date marks the beginning of the second fermentation and subsequent aging in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.

Vintage

This has been an atypical year for white grapes, which ripened more slowly than usual and have given very aromatic wines. The year was marked by rainfall and occasional hail, and by mild temperatures throughout the whole growing season.

Food match

Grilled and Roasted White Meats

Try as an aperitif or enjoy with Artichoke heart & Asparagus cheese pot

