

FUNDADA EN 1879



#### Grapes

40% Xarel-lo  
30% Macabeo  
30% Parellada

#### Region/Appellation

Cava

#### Alcohol by volume

12.00%

#### Residual Sugar

8 g/l

#### pH

3.02

#### Total Acidity

5.7 g/l

#### Drinking Window

2024 - 2024

#### Tasting Guide



#### Tasting note printed

22/12/2024

# Roger Goulart Brut Millésimé Cava 2019 6x75cl

## Winemaker Notes

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

## Vineyard

Roger Goulart is located in Sant Esteve Sesrovires, a little village in the Alt Penedès region, where they have 20 hectares of vines. The predominant grape is the local Xarel.lo. 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 ageing. The grapes are harvested at dawn to avoid any oxidation and to guarantee the freshness of the grapes. In the winery, we proceed with strict manual selection of grapes. To produce the base wine, only 50% of the first press is used.

## Winemaking

Grapes are refrigerated before pressing to avoid loss of aromas. Pressed juice yield of 50%. The base wines have an important acid component and low pH ideal for long ageing. After the bottling the second fermentation and ageing takes place in the cellars located 30m underground at a constant 14 degrees all year round. There is a minimum of 18 months ageing in the cellar.

## Vintage

2019 was a great year in terms of quality in Penedès - allowing fruit to reach its optimum ripness. There were some problem areas that meant volumes aren't quite as high as previous years but overall we are very happy.

## Food match

Grilled and Roasted White Meats

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

