

FUNDADA EN 1879



Grapes

70% Garnacha
30% Pinot Noir

Region/Appellation

Cava

Alcohol by volume

12.00%

Residual Sugar

8 g/l

pH

3.07

Total Acidity

5.6 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

22/12/2024

Roger Goulart Coral Rosé Cava 2018 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 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 48 months ageing in the cellar.

Vintage

The grapes are vinified separately. Maceration at low temperatures. Press juice yield of 50%. Fermentation of the musts at 16-18°C with selected yeast. Base wines with an important acid component and a pH appropriate for the long aging. After the bottling, the second fermentation and aging take place in our cellars located 30 meters downstairs, at a constant room temperature of 14°C all year round.

Food match

Grilled and Roasted White Meats

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

