

Grapes

Region/Appellation Cava

Alcohol by volume 12%

Tasting Guide

1 2 3 4 5 6 7 8

Medium

Tasting note printed 31/03/2025

Roger Goulart Coral Rosé Cava 2021 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.

Food match

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