

Roger Goulart Organic Reserva Cava Brut

THE FACTS

COUNTRY: Spain

REGION: Penedes

APPELLATION: Cava

CEPAGE: 50% Macabeo, 35% Xarel-lo, 15% Parellada

AGING: Minimum 15 months

THE STORY

Founded in 1882, Roger Goulart is in the village of San Esteve. A quintessential Cava producer, Goulart pioneered the traditional method sparkling wine production in Spain. They source their fruit from 50 acres of mostly Xarel.lo, which are harvested at dawn to guarantee freshness. Xarel-lo is a grape of character and structure, which makes it suitable for long aging cavas. Following the practice of the best wineries of Champagne, Roger Goulart caves were excavated 100 feet underground: a mile of tunnels that provide the best conditions all year-round for the second fermentation inside the bottle. During bottle aging, “deplacé” is performed by hand until disgorgement and bottling. Their Gran Reservas are only disgorged under purchase order to provide their bubbles in their best condition.

THE ADJECTIVES

OVERALL: Bright & Lively

AROMAS / FLAVORS: Fresh white fruits, citrus, subtle toast & elderflower from aging on lees

MOUTHFEEL: Slightly creamy with very fine bubbles

THE SELLING POINTS

Versatile & ideal for celebrations

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Appetizers and light seafood, rice, pasta or salad dishes

