

Gran Reserva Brut 2011

Roger Goulart



GUÍAPEÑÍN

Type of cava: Brut.
Grape Varietals: 60% Xarel-lo,
20% Macabeo
20% Parellada.

Alcohol Content: 12° % Vol.
Minimum ageing in cellar: 72 months.
Bottling: March 2012.
Sugar Content: 4 gr/l aprox.

WINEMAKING PROCESS:

The grapes are elaborated separately. Grapes are refrigerated before pressing (to avoid loss of aromas). Press juice yield of 50%. Static dewed at low temperature. Fermentation of musts at 16-18°C with selected yeast. Bases wines with an important acid component and low pH to guarantee long aging. **After the bottling, the second fermentation and aging take place in cellars located 30 meters downstairs, at a constant room - temperature of 14° C all year round.**

TASTING NOTES:

Pale yellow with golden highlights. Aroma with good intensity, ripe white fruit such as apple and peach. Aniseed notes, fennel. Reminiscences of patisserie, yeast and dry flowers notes. Dried nuts. **We experience the work of more than five years of aging on the lees. On the palate, wide on entry, full and creamy on the palate. Thick and velvet. The dry white flowers and fruit aromas come back on the palate.** Its' good acidity provides a refreshing and lasting finish.

SERVICE:

Recommended service temperature 6 °C and 8 °C.