

Nostrat Rosé

2022

Organic Farming



Varieties

Tempranillo, Merlot,
Garnacha Negra



Serving temperature

Pour at 8-10°C



Pairing

Pasta, rice, salads and fruit

A blend of the main varieties of reds at Sumarroca for a fresh and harmonious rose.

Tasting notes

Complex aromas with hints of strawberry and raspberry, with a background of violet flower. It highlights the velvety soft palate with fruity notes that are held throughout the taste and aftertaste.

Finish taste of red fruit.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Sumarroca & Sabartés estate

Soil composition: High concentration of limestone and a large amount of clay

Training method: Royat

Altitude: 150-300m

Exposure: north-south & east-west

Yield/ha: 6000-9000 kg/ha

Winemaking & vintage

Harvest:

Although autumn and winter in line with recent years, in May they began to shoot up. The annual average gives 15.8°C (0.6 °C higher than last decade). From May to September there has been an increase of 2°C, the average being 23.3°C. There have been several heatwaves with extreme temperatures that have lasted for weeks. It has been a year where minimum and maximum temperatures have risen.

A total of 693L in 24 months distributed very irregularly throughout the year. Autumn and Spring with lower than usual precipitation and a Summer with extremely low precipitation (-40%).

Vegetative growth has been normal until May, which has stopped due to the temperatures. The cycle of the plant has advanced 7 days. The early varieties have produced a lot of grapes, while the mid-cycle ones, Macabeu, have matured more slowly.

The resulting wine has a slightly higher pH, a more contained acidity and a lower alcohol content, giving a fruitier result with certain volume.

First vintage: 1990

Number of bottles of this vintage: 40.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 16 days

Fermentation temperature: 16-18°C

Analytical data & allergens statement

Alcohol: 12,00%

Residual sugar (dosage): < 1 g/l

Tartaric acidity: 5,05 g/l

pH: 3,09

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites