


SUMARROCA

Reserva Brut

2021

At anytime



Varieties

Xarel·lo, Parellada,
Macabeu, Chardonnay



Aging

+ 20 months



Serving temperature

Pour at 8-10°C



Pairing

Appetizer, seafood, white or blue fish
and white meat



Awards

GUÍAPEÑÍN 2018: 90 points

Classic Sumarroca, our own vineyards and a minimum contribution of Chardonnay in the traditional blend of Macabeu, Parellada and Xarel·lo and a minimum aging of 24 months in stacks.

Tasting notes

Pale yellow colour. Fresh aroma where the fruit notes from the base wine mix with notes of pastry from the aging of two years. The palate is fresh and fruity with fine bubbles and pleasant which integrates perfectly to the structure of cava.

Organic and sustainable farming



Reserva Brut 2021



Vineyard properties

Vineyard/Estate name: Sumarroca Estate

Soil composition: Chalky soil with a certain presence of gravel

Training method: Vase, guyot and royal

Altitude: 120-250m

Exposure: southeast

Yield/ha: 5000-9000 kg/ha

Winemaking & vintage

Aging: + 20 months

Aging time after disgorging: + 3 months

Harvest: Autumn temperatures were normal and there was a mild beginning to winter. Despite the rise in temperatures in February, they stabilised in March and budbreak took place at about the normal time. With the increase in temperatures in June, the shoots grew faster.

Rainfall was exceptionally low (326 l/m²) – about 40% below the average for the previous decade (552 l/m²) – and it was not well distributed over the year. The vines grew adequately despite the extreme drought, although there were great differences between varieties when it came to the harvest. The lack of water had a greater effect on the early varieties which had smaller, more concentrated berries. By contrast, the later varieties made the most of the September rains to increase their yield. All the grapes were very healthy. The wines from the harvest will have a high degree of freshness, with great finesse and fruit tending towards fresh.

First vintage: 1989

Number of bottles of this vintage:

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 18 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 12,00%

Residual sugar (dosage): 3 g/l

Acidity (tartaric acid): 5,75 g/l

pH: 2.97

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

Contains: sulfites


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