




SUMARROCA

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



Nostrat

Organic Farming

2022



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