

# Gran Reserva Brut Nature

Organic & Ecological

2021

Seduction of aging



## Varieties

Xarel-lo, Macabeu, Parellada



## Aging

average of 36 months



## Serving temperature

Pour at 10°C



## Pairing

Seafood, fish,  
cured cheese and white meat



## Awards 2024



Classic Sumarroca, from our own vineyards, the traditional mix of Macabeu, Xarel-lo and Parellada and aged for a minimum of 36 months in stacks.

## Tasting notes

Pale yellow colour. Fresh or highly complex aroma that mix first notes of pastries, due to the aging of 36 months , with light notes of fresh fruit from the base wine. The mouth is fresh, soft and with very fine bubbles that fit perfectly into the complexity of cava. Elegant, serious, long, dry finish where all the frankness of cava is expressed.

Organic and sustainable farming



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## Vineyard properties

Vineyard/Estate name: Sumarroca Estate

Soil composition: Chalky soil with a certain presence of gravel and very poor in organic matter

Training method: Vase, Royat

Altitude: 150-200 m

Exposure: south-east

Yield/ha: 5000-7000 kg/ha

## Winemaking & vintage

Aging: average of 36 months

Aging time after disgorging: +6 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/m<sup>2</sup>) – about 40% below the average for the previous decade (552 l/m<sup>2</sup>) – 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: 1990

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 18-21 days

Fermentation temperature: 16°C

## Analytical data & allergens statement

Alcohol: 12,00% vol

Residual sugar (dosage): -

Acidity: 5.85 g/l (tartaric acid)

pH: 2.95

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

Contains: sulfites

SUMARROCA