

# SUMARROCA

## BRUT RESERVA 2023

### Varieties

Xarel·lo, Macabeu  
Parellada & Chardonnay

### Aging

- Fermentation: Stainless steel tanks with temperature control.
- Duration of alcoholic fermentation: 16 days
- Fermentation temperature: 16°C

### Fact Sheet

- Dosage: 7 g/l
- Alcohol content: 12%
- TA (tartaric): 5.7 g/l
- pH: 2.98

**Does not contain:** gluten, derived from milk, there is no danger of contamination crossed

**Contains:** sulfites

### Recommended Pairing

*Sumarroca Brut Reserva 2023 pairs exceptionally well with Iberian Acorn-Fed Ham (Jamón Ibérico de Bellota). Its marked acidity and fine mousse cut through the intense, fatty character of the ham, cleansing the palate with every sip. Meanwhile, the subtle brioche notes and the complexity gained from 24 months of aging complement the richness and persistent aroma of the cured ham. It is a classic combination that guarantees a balanced and sophisticated pairing.*

Serve at 7-8 °C



### The delicacy and strength of the Mediterranean at its finest.

The Brut Reserva 2023 from Sumarroca is a reflection of our tradition and commitment to quality. A cava with estate character, crafted exclusively from grapes sourced from our own vineyards. In addition to the traditional and majestic trilogy of Macabeu, Xarel·lo, and Parellada, we include a minimal contribution of Chardonnay, which imparts finesse and elegance. Its identity is defined by aging for around 24 months on the lees, the perfect amount of time to achieve complexity without losing freshness. The result is a cava with fine bubbles, subtle notes of bakery, and a balanced, fresh, and persistent mouthfeel.

Pale yellow in color, bright and clear, reflecting its youth and freshness. Very fresh and elegant aromas, with a clear presence of fruit from the base wine, perfectly blending with the subtle pastry notes generated by more than two years of aging on the lees. This combination adds complexity and a delightful sense of lightness. On the palate, it is fruity and fresh, with a fine and silky bubble that integrates seamlessly into the structure of the cava, giving it a smooth and pleasant texture. Its mouthfeel is balanced and persistent, with a long finish that leaves a refreshing and harmonious sensation. A cava with a very distinct personality, standing out for its balance between the freshness of the fruit and the more elegant and complex notes derived from the aging process. An excellent Brut Reserva for those seeking a refined and persistent experience.

**2023 Harvest:** The year 2023 has been extremely hot, with an average annual temperature of 16.3°C, 1.1°C higher than the previous decade. Summer night temperatures did not drop below 20°C. Drought has been persistent, with 40% less rainfall over the past three years. However, the health of the vines has been excellent. The vegetative cycle was shortened, advancing the harvest by seven days compared to last year. The harvest was small with low yield (-30%), but the grapes were healthy. The wines have a slightly higher pH, lower acidity, and notes of ripe fruit.

*Òscar Llobart / Winemaker at Sumarroca*

Sumarroca is a family winery located in the highlands of the historic wine region of Penedès, near Barcelona and the Mediterranean Sea. We specialize in the production of quality wines and cavas from our own organic vineyards. As a family winery, we have a strong commitment to environmental preservation and the practice of sustainability.

[sumarroca.com](https://sumarroca.com)

