



Varieties

Xarel·lo, Parellada, Macabeu, Chardonnay



Aging

+ 24 months



Serving temperature

Pour at 8-10°C



Pairing

Appetizer, seafood, white or blue fish and white meat



Awards

Peñin 2019: 90 puntos

50 Great Cavas 2020 - Medalla Or SMVC - Sélections Mondiales des Vins

Canada 2022 - Grand Gold

Classic Sumarroca, our own vineyards and a minimum contribution of Chardonnay in the traditional blend of Macabeo, 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

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: + 24 months

Aging time after disgorging: + 3 months

Harvest:

Long and spaced-out harvest, from August 5th to September 27th. Spring rains and summer drought, with high temperatures throughout most of the year. Downy mildew in late spring caused occasional harvest reduction. Green mosquito presence during summer and until mid-harvest, hindering grape ripening. Dehydration in some plots led to an earlier harvest. Good sanitary conditions, resulting in cleaner wines. Lower yields (-18% compared to 2023). Clean wines, slightly aromatic, smooth, and with a light structure. First vintage: 1989

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): 5 g/l
Acidity (tartaric acid): 6 g/l

pH: 2.95

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

Contains: sulfites

