



# LETARGIA 2014

## GRAN RESERVA

CAVA

Comptats de Barcelona  
Vall d'Añoia · Foix

The time of lethargy in the vineyard is a pause; a period of latency, when the vines rest and sleep. Sumarroca Letargia Gran Reserva Brut Nature cava is aged for ten years, maturing to achieve the best aromas and subtle touches. Made from carefully selected fruit from our vineyards, this cava reveals the complexity and long finish that extended ageing brings.

**Varieties:** Xarel·lo, Macabeo, Parellada · **Aging:** +10 years

### Tasting notes:

A bright yellow cava with a gold rim, it has intense aromas of white fruit and flint, accompanied by toast and subtly aromatic grassy notes. This is a serious, elegant cava, with character. In the mouth, the fleshy stone fruits appear. It is tasty and mellow, but with acidity. The pastry and toasted notes reappear in the aftertaste to bring it longevity.

### Analytical data and statement of allergens

Alcohol: 12.00%

Dosage: no dosage

Acidity: 5.90 g/l

pH: 2.95

Does NOT contain gluten or milk derivatives  
and there is no danger of cross-contamination

Contains: sulphites

### Characteristics of the vineyard

Name of vineyard/estate: Finca Sumarroca

Soil comp: limestone, gravel & poor in organic matter

Training: gobelet, Royat

Altitude: 150-200 m · Exposure: south, southeast

First vintage of this cava: 2012

Fermentation: in stainless steel at a controlled temperature

Duration of alcoholic ferment: 16-20 days

Fermentation temperature: 16°C

### Winemaking and ageing 2014 Vintage:

After a mild and dry winter and spring, with little rainfall during the flowering period, temperatures rose extremely between May and June. Until just before the harvest, which begins at the usual dates, nighttime temperatures stabilized, and daytime temperatures were lower due to the presence of scattered clouds. The ripening process was quite slow, and the fruit remained healthy thanks to preventive measures in plots prone to humidity issues.

Lower production, with a significant impact on the Macabeu and Parellada varieties due to the spring drought. Wines are more balanced and fresher compared to the previous vintage.

### Food Paring:

Fresh oysters or seafood - The clean and saline flavors of oysters or other seafood like clams and mussels pair wonderfully with the acidity and bubbles of cava.

Varied sushi and sashimi - The delicacy of sushi and sashimi, especially with fish such as tuna or salmon, complements the fine texture and subtle flavors of cava.

# SUMARROCA

Sumarroca is a family-owned winery located in the upper part of the historic Penedès wine region, 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.



**Awards**  
**2023**



[www.sumarroca.com](http://www.sumarroca.com)