



SUMARROCA

INALTERAT

Sparkling organic wine without So2

2022



Varieties

Xarelo



Ageing

+ 12 months



Temperature

Serve at 10°C



Pairing

Fish, white meats

At the beginning of the 20th century, when after the Phylloxera the Marquis of Monistrol required more labour to work in his winery, many immigrants from various corners of Catalonia and Spain arrived to Monistrol d'Anoia seduced by an opportunity job of work in exchange for being sharecroppers in a vineyard, owning a house and having two horses to take care of the land that currently makes up Finca Sumarroca. As most peasants of the time had difficulties reading and writing, the contract they signed contained little text and only said one sentence in very large letters: two horses, a house and a vineyard. Within the framework of the diversity of our cavas, we have wanted to deepen the elaborations of minimal intervention, under the 2CV range, eliminating the addition of sulphites, to express the fruitiness of the cava to the maximum.

Tasting note

Clean and bright yellow cava with golden reflections. It presents a good intensity of aromas of ripe white fruit (Golden apple) and pastry notes reminiscent of angel hair and ensaimadas. It is a fresh and fruity cava where the carbon dioxide appears discreetly, enhancing the freshness and liveliness of the cava.

Organic & sustainable viticulture



Inalterat

Organic & Ecological

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Vineyard characteristics

Name of the vineyard/estate: Fina Sumarroca

Soil composition: Calcareous, gravel & poor in organic matter

Driving: Royat

Altitude: 150-300 m

Exposure: south, southeast

Production/ha: 8000-9000 kg/ha

Development and ageing

Ageing: + 12 meses

Vintage:

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 las 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.

Post-disgorgement ageing time

The first vintage of this cava: 2021

The number of bottles produced: 12.000

Fermentation: First fermentation in stainless steel tanks at a controlled temperature

Duration of alcoholic fermentation: 16-18 days

Fermentation temperature: 16°C

Analytical data and declaration of allergens

Alcohol: 12,00%

Dosage: without dosage

Acidity: 6 g/l (tartaric acid)

pH: 3,02

Does NOT contain: Gluten, milk derivates. There is no danger of cross-contamination.