

2CV

INALTERAT

2023

Varieties

100% Xarel·lo

Post-disgorgement ageing time

The first vintage of this cava: 2020

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: 5.85 g/l (tartaric acid)
- pH: 2.96
- Does NOT contain:
- Gluten, milk derivatives. there is no danger of cross-contamination.

Food 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.

Vineyard characteristics

Name of the vineyard/estate: Finca Molí Coloma

Soil composition: Calcareous, gravel & poor in organic matter

Driving: Royat

Altitude: 150-300 m

Exposure: south, southeast

Production/ha: 8500 kg/ha

Purely
Xarel·lo

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.

Vintage:

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.



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.

www.sumarroca.com