


SUMARROCA

Il·lògic

Organic & Ecological

2023

When logic is illogical



Variety

Xarel·lo

Many times in Penedès we tend to elaborate with Xarel·lo in which we add some more aromatic or tropical variety. Ours, it's 100% Xarello, that's why, we put it in value.



Serving temperature

Pour at 10°C

Tasting notes

Elegant aroma of great complexity which highlights the citrus notes of grapefruit, pineapple and the tropical Mediterranean peach. Mineral much more evident on the palate, velvety presented with a very fresh and fruity final.



Pairing

Rice, white fish and seafood.
Appetizer.



Awards & Press

Peñin 2019: 88 points

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Queto Carretera vineyard in Finca Sumarroca

Soil composition: Clayey

Training method: Guyot

Altitude: 140 m

Exposure: north-south

Yield/ha: 5000 kg/ha

Winemaking & vintage

Harvest:

It has been an absolutely extreme year in terms of temperatures. Although autumn and winter in line with recent years, in May they began to shoot up, raising the annual average by 15.8°C (0.6°C more than the average of the last decade). There have been several heatwaves with extreme temperatures and both daily maximum and minimum temperatures have risen. It has also been a year with extremely low rainfall with a total of 693L in 24 months distributed very irregularly throughout the year. Autumn and spring with less than usual rainfall and a summer with extremely low rainfall (-40%)

Vine Health has once again been excellent. Vegetative growth was very good, due to winter rains, but stopped in May due to temperatures the plant cycle shortened and we ended up with grapes ripening seven days before the last harvest and about 10-12 days earlier than would be normal for recent years.

The resulting wines have a slightly higher pH, more contained acidity and a slightly lower alcohol content. They are fruitier wines with a certain volume.

First vintage: 2013

Number of bottles of this vintage: 20.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 18-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 10,50% vol

Residual sugar (dosage): -

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

pH: 3,04

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

Contains: sulfites

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