



Muscat

Organic farming

2022

Mediterranean perfume



Variety

Muscat



Temperature

Pour at 8-10°C



Pairing

Appetizer, oily fish and rice.



Awards & Press

Peñin 2019: 87 points

Fruity, dry and representative of Sumarroca, which forms a part of the classic range of single varieties of our winery and has been made for more than 25 years with a mixture of vineyards of the Sabartés estate and the Sumarroca estate.

Tasting notes

An aromatic combination of white flowers, especially orange blossom, and fleshy fruits like peaches. It comes complete with aromas of grapes. Smooth, structured and long with hints of grape, white fruit and a floral aftertaste.

Organic and sustainable farming



MU

Organic Farming

2022



Vineyard properties

Vineyard/Estate name: Sumarroca & Sabartés Estate

Soil Composition: Calcareous, gravelly, poor in organic matter & argillaceous and presence of silt

Training method: Royat

Altitude: 120-250m

Exposure: sur

Yield/ha: 6000-7000 kg/ha

Winemaking & vintage

Harvest:

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.

First vintage: 1990

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 18-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 12,00% vol

Residual sugar (dosage): -

Tartaric acidity: 5,90 g/l

pH: 3,03

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

Contains: sulfites

SUMARROCA