

Reserva Brut Rosé 2022

Varieties Pinot Noir & Macabeo

Aging

- Fermentation: Stainless steel tanks with temperature control.
- Duration of alcoholic fermentation: 16 days
- Fermentation temperature: 16°C

Fact Sheet

- Dosage: 6 g/l
- Alcohol content: 12%
- TA (tartaric): 5.85 g/l
- pH: 2.93

Does not contain: gluten, derived from milk, there is no danger of contamination crossed

Contains: sulfites

Awards

Sumarroca Reserva Brut Rosé 2021



Recommended Pairing

"Tuna Nigiri with a Citrus Touch"

The freshness and delicacy of tuna nigiri evoke the citrusy and fresh contrast that perfectly complements the characteristics of rosé cava.

Serve at 7-8°C.



The delicacy and strength of the Mediterranean at its finest.

A cava that encapsulates the soul of the Mediterranean and oenological excellence. Made exclusively from the grapes of our organic estate, Sumarroca Reserva Brut Rosé 2022 combines the vibrant freshness of Macabeo with the aromatic richness and silky texture of Mediterranean Pinot Noir, vinified using the prestigious Saignée method. This artisanal process allows the full potential of the Pinot Noir to be realized, resulting in a cava with an intense and captivating pink color, surprising flavor complexity, and exceptional delicacy.

The aromas of red fruits, such as raspberry and cherry, blend with subtle floral notes and an elegant acidity provided by the Macabeo, creating a unique harmony. With more than two years of aging on lees, Sumarroca Reserva Brut Rosé 2022 develops a seductive creaminess and sophisticated nuances of brioche and dried fruits, which complement its fine and persistent bubbles. The result is a cava with impeccable structure and an enveloping texture, perfect for those seeking a unique and memorable tasting experience.

2022 Harvest: This year was marked by extreme temperatures, with an annual average of 15.8°C (0.6°C higher than the last decade) and several heat waves that raised both maximum and minimum temperatures. Rainfall was very low, totaling 693 L over 24 months, distributed irregularly, with an especially dry summer (-40%). Despite this, the vineyards were in excellent condition. Winter rains favored good initial growth, but the high temperatures in May halted development and advanced grape ripening by 7 to 12 days compared to the average. The resulting wine is fruitier, with lower acidity and alcohol content, and a slightly higher pH.

Òscar Llobart / Enòlogo de Sumarroca

Sumarroca is a family winery located in the highlands of the historic wine region of Penedès, 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.

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