

# SUMARROCA

## GRAN RESERVA 2022

### Varieties

Xarel·lo, Macabeu  
& Parellada

### 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

### Recommended Pairing

"Sumarroca Gran Reserva Brut Nature 22 pairs exceptionally well with smoked salmon. Its acidity and fine bubbles cut through the oily and salty character of the fish, while the cava's subtle notes of brioche and dried nuts complement the delicacy of the salmon and the herbaceous hints of dill. It's a classic combination that ensures a sophisticated and balanced pairing."



The delicacy and strength of the Mediterranean at its finest.

The Sumarroca Gran Reserva Brut Nature is the essence of an authentic Penedès, a long-aged cava that embodies the passion for the land and the tradition of our estate. Crafted with the native grape varieties xarel·lo, macabeu, and parellada, it is a tribute to modern elegance. After a minimum aging of 40 months on its lees, this Gran Reserva expresses a unique complexity and refinement. Its fine and delicate bubbles reveal notes of ripe white fruit, brioche, and dried nuts. A cava with character and vibrant freshness, ideal for pairing with everything from cheeses to baked fish.

Pale yellow color with golden reflections. It has a fine and continuous bead that forms a persistent crown on the surface. Intense and complex aroma, with notes of white fruit and hints of apricot. It is joined by aging notes such as brioche, toasted bread, and almonds. A subtly mineral background. On the palate, it is dry, with a well-integrated acidity that provides freshness. The bubble is creamy and delicate. The fruit and pastry notes perceived on the nose are maintained. The finish is long and persistent, leaving a sensation of elegance and harmony.

**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 Llombart / Winemaker at 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.

[sumarroca.com](https://sumarroca.com)



  
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