


SUMARROCA

LETARGIA

Gran Reserva Brut Nature

2012



Varieties

Xarelo, Macabeo, Parellada



Aging

10 years



Serving temperature

Servir a 10°C



Pairing

Seafood, shellfish, cured cheese
and white meats

The time of lethargy in the vineyard is a pause; a period of latency, when the vines rest and sleep. Sumarroca Letargia Gran Reserva Brut Nature cava is aged for ten years, maturing to achieve the best aromas and subtle touches.

Made from carefully selected fruit from our vineyards, this cava reveals the complexity and long finish that extended ageing brings.

Tasting notes

A bright yellow cava with a gold rim, it has intense aromas of white fruit and flint, accompanied by toast and subtly aromatic grassy notes. This is a serious, elegant cava, with character. In the mouth, the fleshy stone fruits appear. It is tasty and mellow, but with acidity. The pastry and toasted notes reappear in the aftertaste to bring it longevity.

Organic and sustainable farming



Letargia

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Characteristics of the vineyard

Name of vineyard/estate: Finca Sumarroca

Soil composition: limestone, gravel & poor in organic matter

Training: gobelet, Royat

Altitude: 150-200 m

Exposure: south, southeast

Production/ha: 5,000-7,000 kg/ha

Winemaking and ageing

V2012 Vintage:

The winter was mild, but with lower temperatures before budbreak. During the spring the temperatures were slightly higher and budbreak was later than usual. During the second fortnight of August, a heat wave began, although temperatures began to return to normal towards the beginning of September, stabilising during the month.

There was high rainfall in late autumn and early winter, followed by an extremely dry winter. Just before budbreak there was also high rainfall, made up for by a very dry spring. The summer ended dry, with little rain, although it was well distributed, with just one day with 30-40 l of rain during the three summer months (June, July and August).

Ageing: 10 years

First vintage of this cava: 2012

Number of bottles produced: 4,229

Fermentation: in stainless steel at a controlled temperature

Duration of alcoholic fermentation: 16-20 days

Fermentation temperature: 16°C

Analytical data and statement of allergens

Alcohol: 12.00%

Dosage: no dosage

Acidity: 5.95 g/l

pH: 3.00

Does NOT contain gluten or milk derivatives and there is no danger of cross-contamination

Contains: sulphites



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VITICULTORES