

NOSTRAT  
NOIR DE NOIRS  
2022



**Varieties**

Tempranillo, Merlot, Cabernet Sauvignon



**Serving temperature**

Pour at 14-16°C



**Pairing**

All kinds of meat and fish baked or grilled. Fresh or semi-cured cheeses.



**Awards & Press**

Peñin 2019: 87 points

A blend of the most important red grape varieties at Sumarroca to make a fresh and harmonious red wine.

**Tasting notes**

Ripe cherry colour with violet traces. Intense aroma of fruity raspberry and cherry jam on notes of eucalyptus and fennel flavour denoting youth. In the mouth it is soft and velvety with an elegant intensity of raspberries and cherries. On the palate you find some balsamic notes that make the wine refreshing. The finish is long and fruity with notes of cherry jam.

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Sustainable farming



# NOSTRAT NOIR DE NOIRS



## Vineyard properties

Vineyard/Estate name: Sumarroca estate

Soil composition: Chalky soil with a certain presence of gravel and very poor in organic matter

Training method: Royat

Altitude: 150-300m

Exposure: north-south & northeast, southwest

Yield/ha: 4000-7000 kg/ha

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## 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

Number of bottles of this vintage: 160.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 8 days

Fermentation temperature: 24-26°C

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## Analytical data & allergens statement

Alcohol: 13,00%

Residual sugar (dosage): <0,5 g/l

Acidity: 5,03 g/

pH: 3,35

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

Contains: sulfites