



SUMARROCA

INALTERAT

Sparkling organic wine without So2

2023



Varieties

Xarelo



Ageing

+ 12 months



Temperature

Serve at 10°C



Pairing

Fish, white meats

At the beginning of the 20th century, when after the Phylloxera the Marquis of Monistrol required more labour to work in his winery, many immigrants from various corners of Catalonia and Spain arrived to Monistrol d'Anoia seduced by an opportunity job of work in exchange for being sharecroppers in a vineyard, owning a house and having two horses to take care of the land that currently makes up Finca Sumarroca. As most peasants of the time had difficulties reading and writing, the contract they signed contained little text and only said one sentence in very large letters: two horses, a house and a vineyard. Within the framework of the diversity of our cavas, we have wanted to deepen the elaborations of minimal intervention, under the 2CV range, eliminating the addition of sulphites, to express the fruitiness of the cava to the maximum.

Tasting note

Clean and bright yellow cava with golden reflections. It presents a good intensity of aromas of ripe white fruit (Golden apple) and pastry notes reminiscent of angel hair and ensaimadas. It is a fresh and fruity cava where the carbon dioxide appears discreetly, enhancing the freshness and liveliness of the cava.

Organic & sustainable viticulture



BIOSPHERE
committed entity



Inalterat

Organic & Ecological
2023



Vineyard characteristics

Name of the vineyard/estate: Fina Sumarroca

Soil composition: Calcareous, gravel & poor in organic matter

Driving: Royat

Altitude: 150-300 m

Exposure: south, southeast

Production/ha: 8000-9000 kg/ha

Development and ageing

Ageing: + 12 meses

Vintage:

Long and spaced-out harvest, from August 5th to September 27th. Spring rains and summer drought, with high temperatures throughout most of the year. Downy mildew in late spring caused occasional harvest reduction. Green mosquito presence during summer and until mid-harvest, hindering grape ripening. Dehydration in some plots led to an earlier harvest. Good sanitary conditions, resulting in cleaner wines. Lower yields (-18% compared to 2023). Clean wines, slightly aromatic, smooth, and with a light structure.

Post-disgorgement ageing time

The first vintage of this cava: 2021

Fermentation: First fermentation in stainless steel tanks at a controlled temperature

Duration of alcoholic fermentation: 16-18 days

Fermentation temperature: 16°C

Ageing time before disgorging: + 12 months

Analytical data and declaration of allergens

Alcohol: 12,00%

Dosage: without dosage

Acidity: 5.85 g/l (tartaric acid)

pH: 2.86

Does NOT contain: Gluten, milk derivatives. There is no danger of cross-contamination.