


SUMARROCA

CHA

Organic farming

2022



Varieties

Chardonnay



Serving temperature

Pour at 8-10°C



Pairing

White meats, Asian food,
salmon and cured cheeses

It is Sumarroca's vocation to experiment thanks to the number of hectares of vineyards of varieties from the rest of the world that have been adapted to the Penedés. CHA, chardonnay, is the fresh creaminess of Burgundy.

Tasting notes

Delicate aroma of sweet fruit such as peaches, apricots and pineapple. The palate entry is smooth and creamy, fruity and very fresh.

Good structure and very long and fruity.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Esclopé de Finca Sumarroca

Soil composition: Fine clay with the presence of gravel. Poor in organic matter.

Training method: Royat

Altitude: 120 m

Exposure: south-west

Yield/ha: 5.500 kg/ha

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: 500.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 15-20 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 12,50% /vol

Residual sugar (dosage): (<1 g/l)

Tartaric acidity: 5,2 g/l

pH: 3,20

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

Contains: sulfites


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