

  
SUMARROCA

## Il·lògic

Organic & Ecological

2024

When logic is illogical



### Variety

Xarel·lo



### Serving temperature

Pour at 10°C



### Pairing

Rice, white fish and seafood.  
Appetizer.

Many times in Penedès we tend to elaborate with Xarel·lo in which we add some more aromatic or tropical variety. Ours, it's 100% Xarello, that's why, we put it in value.

### Tasting notes

Elegant aroma of great complexity which highlights the citrus notes of grapefruit, pineapple and the tropical Mediterranean peach. Mineral much more evident on the palate, velvety presented with a very fresh and fruity final.

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Organic and sustainable farming



BIOSPHERE  
committed entity



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### Vineyard properties

Vineyard/Estate name: Queto Carretera vineyard in Finca Sumarroca

Soil composition: Clayey

Training method: Guyot

Altitude: 140 m

Exposure: north-south

Yield/ha: 5000 kg/ha

### Winemaking & vintage

Harvest:

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.

First vintage: 2013

Number of bottles of this vintage: 68.500

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 18-20 days

Fermentation temperature: 16°C

### Analytical data & allergens statement

Alcohol: 11% vol

Residual sugar (dosage): -

Acidity: 5,9 g/l (tartaric acid)

pH: 3,06

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

Contains: sulfites

