

NOSTRAT BLANC DE BLANCS 2022



Varieties

Macabeo, Xarelo, Parellada, Muscat



Serving temperature

Pour at 8-10°C



Pairing

Salads, white fish and meat.



Awards & Press

Peñin 2019: 86 points

Tradition, modernized since the beginning of Sumarroca.

Tasting notes

Fresh and elegant aromas with notes of white fruits such as pear and red delicious apples, combined with hints of orange blossom.

The palate is fresh and fruity, with a very pleasant finish.

Sustainable farming



Nostrat Blanc de Blancs 2022

Vineyard properties

Vineyard/Estate name: Sumarroca & Sabartés estate

Soil composition: High concentration of limestone and a large amount of clay

Training method: Royat

Altitude: 150-300m

Exposure: north-south & east-west

Yield/ha: 6000-9000 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: 11,00%

Residual sugar (dosage): -

Tartaric acid: 5,2 g/l

pH: 3,16

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

Contains: sulfites




SUMARROCA