Reserva Rosé 2023

Varieties



Aging

- Fermentation: Stainless steel tanks with temperature control.
- Duration of alcoholic fermentation: 16 days
- Fermentation temperature: 16°C

Fact Sheet

• Dosage: 6 g/l

Alcohol content: 12%

• TA (tartaric): 5.83 g/l

• pH: 2.94

Does not contain: gluten, derived from milk, there is no danger of contamination crossed

Contains: sulfites

Awards

<u>Sumarroca Rosé 2021</u>





Recommended Pairing

"Tuna Nigiri with a Citrus Touch"
The freshness and delicacy of tuna nigiri
evoke the citrusy and fresh contrast that
perfectly complements the characteristics
of rosé cava.

Serve at 7-8°C.











The delicacy and strength of the Mediterranean at its finest.

A cava that encapsulates the soul of the Mediterranean and oenological excellence. Made exclusively from the grapes of our organic estate, Sumarroca Reserva Rosé 2023 combines the vibrant freshness of Macabeo with the aromatic richness and silky texture of Mediterranean Pinot Noir, vinified using the prestigious Saignée method. This artisanal process allows the full potential of the Pinot Noir to be realized, resulting in a cava with an intense and captivating pink color, surprising flavor complexity, and exceptional delicacy.

The aromas of red fruits, such as raspberry and cherry, blend with subtle floral notes and an elegant acidity provided by the Macabeo, creating a unique harmony. With more than two years of aging on lees, Sumarroca Reserva Rosé 2022 develops a seductive creaminess and sophisticated nuances of brioche and dried fruits, which complement its fine and persistent bubbles. The result is a cava with impeccable structure and an enveloping texture, perfect for those seeking a unique and memorable tasting experience.

2023 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.

Òscar Llombart / Enólogo de Sumarroca

Sumarroca is a family winery located in the highlands of the historic wine region of Penedès, near Barcelona and the Mediterranean Sea. We specialize in the production of quality wines and cavas from our own organic vineyards. As a family winery, we have a strong commitment to environmental preservation and the practice of sustainability.

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