



SUMARROCA



Producer profile

Owned by: The Sumarroca family

Winemaker: Oscar Llobart

Total hectares under vine: 300

Estate founded: 1984

Winery production total:
2.000.000 bottles

Region and appellation:
Catalonia – DO Cava

Cuvée B.N Gran Reserva 2008

Wine description

The Cava Cuvée Brut Nature Gran Reserva is made from selected Chardonnay and Parellada grapes that are cultivated on the Sumarroca estate. The soil is a mix of clay and limestone and the climate is Mediterranean with mild winters, rainy springs and warm summers. Only free-run grape juice is used for this cava (approximately 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method and is followed by a minimum of three year ageing on the lees.

Tasting notes

Light gold color with tiny bubbles and persistent mousse. Intense and complex aromas of yeast and brioche from the long ageing, together with mineral, pear, green apple, vanilla and spices. On the palate it is dry, fresh and crisp with good balance and perfect acidity. Long, pleasant and refreshing finish.

Very elegant.

Vineyard characteristics

Production area/name of vineyard: Finca Sumarroca

Size of vineyard: 12 ha.

Soil composition: Clay and limestone

Training method: Royat doble

Altitude: 170 m.

Exposure: South

Vines/ha: 3000

Yield/ha: 8000 kg.

Year of vineyard plantation: 1950 - 1995

Winemaking and aging

Varietal composition: 80% Chardonnay, 20% Parellada

Harvest time: September - October

First vintage of this wine: 1992

Number of bottles produced: 30.000

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 21 days

Fermentation temperature: 13 -15 °C

Aging

Length of aging before disgorgement: 36 months (minimum)

Analytical data

Alcohol: 12% vol.

Residual sugar: 1,1 g/l

Acidity: 5,81 g/l

pH: 3,11