


SUMARROCA



Producer profile

Owned by: The Sumarroca family

Winemaker: Tomás Puig

Total hectares under vine: 300

Estate founded: 1984

Winery production total:
2.000.000 bottles

Region and appellation:
Catalonia – DO Cava

Nuria Claverol 2007

Wine description

The Cava Nuria Claverol is made of grapes from old Xarel.lo vines (60 years), together with especially selected Parellada and Chardonnay. The Peretes vineyard is where the oldest Xarel.lo vines where planted in 1950. Today these vines give small yields but with outstanding quality and character. 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 (less than 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method.

Tasting notes

The essence of Xarel.lo. Bright straw color with tiny persistent bubbles and attractive mousse. Intense and very complex aromas of brioche, yeast, almonds, mineral, smoke... combined with citrus fruits, pear and honey. On the palate it is fresh and crisp with a perfect acidity. Elegant notes of citrus and dried fruit. Long, pure and velvety finish.

Vineyard characteristics

Production area/name of vineyard: Peretes, Finca Sumarroca

Size of vineyard: 2 ha.

Soil composition: Limestone and clay

Training method: Bush vine and royatdoble

Altitude: 170 m.

Exposure: South

Vines/ha: 3000

Yield/ha: 5000 kg.

Year of vineyard plantation: 1950 - 2000

Winemaking and aging

Varietal composition: 70% Xarel.lo, 15% Parellada, 15% Chardonnay

Harvest time: September - October

First vintage of this wine: 2004

Number of bottles produced: 5300

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 30 days

Fermentation temperature: 13 -15 °C

Aging

Length of aging before disgorgement: 36 months (minimum)

Analytical data

Alcohol: 12,0% vol.

Residual sugar (dosage): 6,0 g/l

Acidity: 5,9 g/l

pH: 2,93

