



SUMARROCA Cava Brut Reserva



| | | | |
|------------------------------|---|-----------------------|-----------------|
| REGION/ ORIGIN | Catalunya Cava D.O. | WINEMAKER | Oscar Llobart |
| VINTAGE | 2019 | WINERY ESTABLISHED | 1999 new winery |
| VARIETALS | 41% Parellada, 36% Xarel.lo, 23% Macabeo | VINEYARD(S) | Estate vines |
| ALCOHOL | 12.37% | AGE OF VINEYARD(S) | 10-20 years |
| FERMENTATION | Stainless steel | SOIL TYPE | Chalk & gravel |
| AGING | 20-24 months | ELEVATION | 180 meters |
| BARREL TYPE/ YEARS IN USE | No barrel Method Tradional | FARMING METHODS | Organic |
| FILTER/ FINING | Yes | HARVEST DATE | Early September |
| TOTAL SULFUR | 75 mg/l | | |
| RS | 9.5 g/l | | |

With environmental concerns at the top of their priorities, the efforts to preserve the land and the surrounding land at the estate are admirable and remarkable

Sumarroca is an estate where the Marquis of Monistrol had owned the largest farm in the entire Penedes region of northeast Spain, before it took its name and new ownership in 1999. The Sumarroca family is involved daily in the operations of the estate, and has a strong commitment to very sustainable farming practices, zero irrigation in the fields, and following strict organic regulations in order to produce the best fruit possible. With several microclimates ranging throughout the fields with influence from the Mediterranean, the protection from the Monserrat mountains, as well as 15 different soil types, the estate produces a wide range of still and bubbly wines. Not only similar in production and range of dryness to sweetness as Champagne, the Cavas of Spain are comparable (if not arguably better) to some of the top bubbles of the world.

Cava is only one of two regions outside of Champagne, France, that by law must make their sparkling wines using the traditional method

The 2019 *Cava Brut Reserva* is made from the traditional Cava varieties Xarel.lo, Parellada, and Macabeo, whose combination are know for the classic texture and well-rounded fruit to great Cava. After harvest, each grape's must goes through primary fermentation separately in stainless steel before being bottled together with a small dosage (9.5 g/l) for a second fermentation in bottle. These bottles then rest for at least 20 months before disgorgement and release to the market. This Cava is bright straw yellow with small persistent bubbles, and fragrant with citrus fruits and apples on the nose. The palate is very fresh and crisp with a lovely texture and acidity, with apple fruit and earthy tones from the dose of estate Xarel.lo. An excellent accompaniment to many cuisines, as well as a perfect aperitif to any occasion.