

## SUMARROCA Cava Brut Rosé



REGION/ ORIGIN	Catalunya Cava D.O.	WINEMAKER	Oscar Llobart
VINTAGE	2014	WINERY ESTABLISHED	1999 new winery
VARIETALS	100% Pinot Noir	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	10-20 years
FERMENTATION	Stainless steel	SOIL TYPE	Chalk & gravel
AGING	14 months	ELEVATION	180 meters
BARREL TYPE/ YEARS IN USE	No barrel Method Tradional	FARMING METHODS	Organic
FILTER/ FINING	Yes	HARVEST DATE	Early September
RS	8.9 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 bubbly 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 *Cava Brut Rosado* is made from the Pinot Noir that grows directly around the estate in the famous Sant Sadurn d'Anoia. After harvest, the must fermented in stainless steel before being bottled together with its dosage for a second fermentation in bottle. These bottles then rest for at around 14 months before disgorgement and release to the market. An explosion of aromas of wild strawberries, raspberries, and rose petals jumps from the glass, leading to a palate that is fresh with berries, cranberries, cherry blossom, and rhubarb. A very crisp and refreshing Cava with persistent and clean bubbles, it is ideal for the dinner table or any occasion possible.