



SUMARROCA

Cava Brut Nature Gran Reserva



REGION/ ORIGIN	Catalunya Cava D.O.	WINEMAKER	Oscar Llobart
VINTAGE	2018	WINERY ESTABLISHED	1999 new winery
VARIETALS	40% Parellada, 35% Xarel.lo, 25% Macabeo,	VINEYARD(S)	Estate vines
ALCOHOL	12.07%	AGE OF VINEYARD(S)	10-20 years
FERMENTATION	Stainless steel	SOIL TYPE	Chalk & gravel
AGING	36 months	ELEVATION	150 – 200 meters
BARREL TYPE/ YEARS IN USE	No barrel Method Tradional	FARMING METHODS	Organic
FILTER/ FINING	Yes	HARVEST DATE	Early September
TOTAL SULFUR	88 mg/l		
RS	1.5 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 2018 Cava Brut Nature Gran Reserva is made from the traditional Cava varieties Xarel.lo, Parellada, and Macabeo. After harvest, each grape's must goes through primary fermentation separately in stainless steel before being bottled together without dosage for a second fermentation in bottle, to become a bone-dry Brut Nature. These bottles then rest for at least 36 months before disgorgement, and then another 6 months before they are released to the market. This Cava is complex and deep on the nose and the palate, loaded with brioche and pastry, stone fruits, and minerality. A very fine perlage in the mouth persists throughout the long, serious, and dry finish.