



SUMARROCA



Brut Nature Gran Reserva 2015

Wine description

The Cava Brut Nature Gran Reserva is made from the traditional cava varieties Xarel.lo, Parellada and Macabeo. All grapes come from the Sumarroca estate. The year 2015 began with strong downpours in the autumn, which finished just before the harvest. Since then the winter was very mild and extremely dry. Only a snowfall in February helped cleanse the vineyards. The beginning of spring was cool, especially at night and at the beginning of May temperatures rose to extremes never seen before (one or two degrees higher than previously recorded) the heat continued during June and July, accompanied by drought although there was some rain well distributed. The last rain was before the harvest in mid-June. The temperatures returned to normal in August which improved the quality of the maturation of the grapes and, along with a new rain falling in late August, made the grapes ripen optimally. 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.

Tasting notes

Bright straw yellow color with tiny bubbles and attractive mousse. Intense and complex aromas of yeast, brioche and toast together with mineral, citrus fruits and green apple. On the palate it is dry, fresh and crisp with a vibrant acidity. Long, pleasant and pure finish. Elegant.

Vineyard characteristics

Production area/name of vineyard: Finca Sumarroca

Size of vineyard: 37 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: 1985 - 2000

Winemaking and aging

Varietal composition: 55% Xarel.lo, 25% Parellada 20% Macabeo

Harvest time: September - October

First vintage of this wine: 1987

Number of bottles produced: 26.000

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: 1,0 g/l

Acidity: 5,8 g/l

pH: 2,90

