



SUMARROCA



Sumarroca Brut Reserva 2017

Wine description

The Cava Brut Reserva is made from the traditional cava varieties Xarel.lo, Parellada and Macabeo, plus Chardonnay.

All grapes come from the Sumarroca Estate. The soil is a mix of clay and limestone. 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.

The 2017 vintage has the main characteristic and determining fact of being the driest in history with 55% less rainfall than usual. This factor, along with the slightly accumulated drought of the previous year caused the grapevines to react intelligently and naturally adapt to expectations. Thus deciding not to grow the seeds of the grapes to ensure that they ripen impeccably. As for the temperatures, autumn and winter were extremely warm with an average temperature of two degrees higher than normal. The rest of the year, temperatures were slightly above average around 1 °C and without radically elevated records. In August, the minimum temperatures dropped and helped correct the maturation of the small seeds.

Tasting notes

Bright straw yellow color with small persistent bubbles. Fragrant aromas of citrus fruits and apple combined with notes from the aging. On the palate it is fresh and crisp, mineral and with apple and fruit. Long and pleasant finish.

Vineyard characteristics

Production area/name of vineyard: Sumarroca Estate

Size of vineyard: 70 ha.

Soil composition: Clay and limestone

Training method: Royat doble

Altitude: 170 m.

Exposure: South

Vines/ha: 3000

Yield/ha: 9000 kg.

Year of vineyard plantation: 1985 - 2000

Winemaking and aging

Varietal composition: 41% Parellada, 26% Xarel.lo, 23% Macabeo, 10% Chardonnay

Harvest time: September - October

First vintage of this wine: 1987

Number of bottles produced: 425.000

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 21 days

Fermentation temperature: 13 -15 °C

Aging

Length of aging before disgorgement: 24 months (minimum)

Analytical data

Alcohol: 12% vol.

Residual sugar (dosage): 5,6 g/l

Acidity: 5,8 g/l

pH: 2,95