



SUMARROCA



Sumarroca Brut Rosé 2017

Wine description

Cava Brut Rosé is made from our finest Pinot Noir grapes. Comes from the old vines that surround the winery. The soil consists of sand and gravel with a high content of 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

Pale pink color with small persistent bubbles.
Fragrant aromas of cranberry, strawberries, cherry blossom, and rhubarb. On the palate it is flavorful, crisp, refreshing and with a persistent stream of small bubbles. Elegant and pleasant finish.

Vineyard characteristics

Production area/name of vineyard: Sumarroca Estate
Size of vineyard: 14 ha.
Soil composition: Clay and limestone
Training method: Royat doble and guyot
Altitude: 250 m.
Exposure: South
Vines/ha: 3500 - 4500
Yield/ha: 7500 kg.
Year of vineyard plantation: 2001 - 2006

Winemaking and aging

Varietal composition: 100% Pinot Noir
Harvest time: 28th of August
First vintage of this wine: 2006
Number of bottles produced: 55.000

Fermentation

Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 17 days
Fermentation temperature: 15 °C
Length of maceration: 8 hours

Aging

Length of aging before disgorgement: at least 12 months.

Analytical data

Alcohol: 12% vol.
Residual sugar (dosage): 6,20g/l
Acidity: 5,70 g/l
pH: 3,32