



Product code: 2713

BODEGAS SUMARROCA, CAVA BRUT NATURE GRAN RESERVA, DO CAVA, SPAIN, 2017



Producer Profile

Carlos Sumarroca is one of Spain's most important and awarded agriculturists and together with his wife Nuria the enterprising couple set about establishing Sumarroca as the largest estate grown Cava producers in Spain.

They practice sustainable farming, harvest at night, and only use free-run juice. Combining their passion for the land and tenacity in cultivating vines, their Cavas have bags of personality and character.

Viticulture

The land of the Sumarroca estate is poor, chalky and gravelly. The influence of the sea is diminished by the Garraf mountains which dry out the sea winds, while the pre-coastal mountain range protects the estate against dry winds from inland. These conditions produce highly elegant wines with a balanced, very fresh fruitiness. The Sabartés estate is located in the southernmost part of the Penedès region. The soil has a higher clay content with a loose texture. The estate is strongly influenced by the sea, being just a few kilometres from the coast. This Mediterranean character gives the base wine a fruitier tone.

Winemaking

Separate wine-making processes for each variety. Static filtration for 24 hours. Fermentation in stainless steel vats at 14°C for 18 days. Aged in stacks for around 40 months.

Tasting Note

Pale yellow colour. Fresh, complex aroma that mixes pastry notes from the cava's 36-month aging with light hints of fresh fruit from the base wine. Fresh and smooth on the palate, with very fine bubbles that perfectly complement the wine's complexity. An elegant, serious finish, long and dry, bringing out the essential flavour of the cava.

Food Matching

Seafood, Fish, Rice, Pasta and Seafood

Technical Details

Varieties:

Xarel-lo 45%
Macabeu 40%
Parellada 15%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Treatment

No oak treatment