

Bodegas Sumarroca, Cava Brut Reserva Rosado Organic, DO Cava, Spain, 2022

Producer Profile

From fortuitous beginnings in 1980, Carlos Sumarroca and his wife Nuria have built Bodegas Sumarroca into one of the most important and largest entirely estate-grown organic Cava producers in the Penedes.

Originally an agronomist, selling small fruit trees around the world, a conversation with the Marques de Monistrol about the low prices paid to growers and lack of emphasis on quality, led to a gentleman's agreement there and then to purchase the 500 hectare estate. He went about a process of removal of non-indigenous varieties from the estate, and a focus on planting native varieties, with a view never to compete with the large volume wineries, but instead to work with a focus on high-quality production and environmental management. Practicing sustainable viticulture, they are also certified by the internationally recognised Biosphere Sustainable certificate, supported by UNESCO, and strive to work with as little impact on the local ecology, and in ways to support the local economy. This includes the repopulation of native fauna on the farm, the installation of hives and protected areas for bats, as well as investment in efforts to eliminate the use of fossil fuels for energy. If that wasn't enough they make sublime Cavas, continue to impress with their innovation, and embody the philosophy of passion for the land.

Viticulture

Sumarroca is one of the only family, state fruit & organic growers in the cava region. Producing only cavas that deserve the Reserva and Gran Reserva designations. This organic rosado is harvested from a selection of their own Pinot Noir plots at Finca Sumarroca that are comprised of chalky soils with some gravel.

Winemaking

Traditional sparkling wine methods are used, utilising a gravity flow system to move the wine around the winery without the need for pumps. Fermented in stainless steel tanks with temperature control. Aged for 15 months+ and then bottle aged after disgorgement.

Tasting Note

This is a certified organic Rosado Cava with a lovely salmon pink colour, plentiful aromas on the nose, with elegant strawberry and red fruits, combined with floral notes. On the palate it is fruity and unctuous, with a delicate finish.

Food Matching

Ham, fish, rice, white meat and pasta.



Product code: 4283

Technical Details

Varieties:

Pinot Noir 80%
Macabeo 20%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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