



Bodegas Sumarroca, Cava Letargia, Gran Reserva, DO Cava, Spain, 2012

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

A selection of the best plots of the traditional Cava varieties: Macabeu, Xarel-lo, Parellada. With a wide variety of animals (including the short-toed eagle, jay, salamander and black starling) and plants (including Aleppo pine forests, fragrant virgin's bower and the European nettle tree). It also features three ravines (two within the estate and a third right on the border) and two forests (Bosque de Águila [Eagle Forest] and Sierra de la Vermella).

Winemaking

Separate wine-making process for each variety. There is a static filtration for 24 hours. Fermentation in stainless steel at 14°C for 18 days. Aged for at least 120 months before release.

Tasting Note

A serious and elegant Gran Reserva Cava, Letargia has bright yellow appearance with a gold rim. Intense aromas of white fruit and flint, accompanied by toast and subtle grassy notes. Plenty of character, in the mouth, fleshy stone fruits appear. It is tasty and mellow, but with vibrant acidity. Some pastry and toasted notes appear on the finish.

Food Matching

Seafood, shellfish, cured cheese and white meats.



Product code: 4871

Technical Details

Varieties:

Xarel-Lo 47%
Macabeu 34%
Parellada 19%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing



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