



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

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

Produced from a selection of Macabeu, Xarel-lo, Parellada from the estates ecologically diverse vineyards, where rare native flora and fauna, including the short-toed eagle and the European nettle tree can be found. A landscape defined by ravines and forest (Bosque de Águila 'Eagle Forest' and Sierra de la Vermella) which only enhance the beauty of the final product. Soils are formed of delta stones deposited by the River d'Anoia, with gravel and fossils from the ancient seabed. Protected from the harsh northerly winds by the mountains of Montserrat, vines are organically cultivated, a mulch of organic manure is judiciously used, and inter-row cover crops encourage biodiversity.

Winemaking

A separate wine-making process is followed for each variety, with a static filtration for 24 hours. Fermentation in stainless steel at 14°C lasts for 18 days, and the wine is aged for at least 120 months before release, hence its name which means 'lethargic'!

Tasting Note

A seriously elegant Gran Reserva Cava, Letargia displays intense aromas of white fruit and flint, accompanied by toast and subtle grassy notes. An abundance of character from fleshy white peach, to toffee, cream and brulee, married together with lemon curd acidity, and notes of pastry and brioche through to the finish. A sublime Cava worth the 120-month long wait!

Food Matching

Divine with seafood, shellfish, cured cheese and white meats ... and a treat with seafood rice dishes!

Awards



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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