



Bodegas Sumarroca, Núria Claverol, Finca Moli Coloma, Gran Reserva Rosé, DO Cava, Spain, 2017

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

The site is located next to the Anoia River, in the municipality of Subirats. It is a calcareous soil containing a large amount of river pebbles and clay. It is located at the foot of the coastal range, a fact which protects it from the humid sea breeze. The vineyard is open to the influence of dry winds from central Spain

Winemaking

Maceration is done at low temperatures to draw the most from the variety's colour and personality. Static filtration for 24 hours and fermentation in stainless steel vats at 16°C. Aged in stacks for around 20 months.

Tasting Note

Aromas of red fruits, bringing out touches of ripe cherry, strawberry and ripe plum. It is fresh with fine, elegant bubbles.

Food Matching

This is the perfect cava for an aperitif. Its rosé structure means it can accompany all kinds of dishes: stews, fried food, pasta, smoked foods.

Product code: 3227

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

[Order online](#) or email orders@alliancewine.com