



Bodegas Sumarroca, Cava Núria Claverol Homenatge, DO Cava, Spain, 2015

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

A very special cava bearing the name of the wife of the wineries' founder, Carles Sumarroca. The cava carries a dedication from her three children to their mother: "This is a tribute to our mother, her love of the land is a constant in her life." The high quality of this cava lies in the selection of the vine plots used to make it. The wine is grown in the Peretes plot, located in the Santa Creu sector of the Sumarroca estate. This is a gravelly piece of land where fossils can be found both on the surface and deep in the soil, giving the grapes their unique character. Planted over 50 years ago, the Xarel-lo vines have absorbed the essence of the land.

Winemaking

Harvested by hand and transported to the winery quickly to gently press without stemming to extract the first pressing from the grapes, after lowering the temperature to 10 ° C to prevent oxidation. Static racking and natural for 24 hours. Fermentation in stainless steel at 16 ° C for 20 days. Aged in stacks for about 45 months.

Tasting Note

Intense aromas with mineral and roasted notes that gives it a unique combination. The palate is extremely flavoursome with fine bubbles that melt in the mouth, then integrating with the complexity of aromas. Fruit driven aromas that also consist of brioche, baking spices, white fruits, and floral notes lead to a smooth textured, savoury sparkling wine.

Food Matching

We recommend this elegant Cava with Rissoto, Paella, lamb, pork.. or just for fun on it's own.



Product code: 1135

Technical Details

Varieties:

Xarel-lo 100%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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