

Product code: 1135

## BODEGAS SUMARROCA, CAVA NURIA CLAVEROL HOMENATGE BRUT GRAN RESERVA, DO CAVA, SPAIN, 2014



### 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 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 basis of Núria is the Xarel-lo variety from the Peretes plot, measuring 4.1 hectares in the Santa Creu terrain of the Sumarroca estate. The vines are more than 50 years old, growing splendid Xarel-lo yielding low production. The Parellada comes from the Mirador plot on the same estate, measuring 8.17 ha. It is poor soil, with more clay and chalky gravel. The Chardonnay variety comes from the Castell plot, measuring 3.6 ha, at the top of the Sabartés estate.

### Winemaking

The grapes are harvested by hand and transported quickly to the winery for a gentle pressing without destemming. Only the first part of the must is extracted, after cooling to 10°C to prevent oxidation. Natural, static filtration for 24 hours. Fermentation in stainless steel vats at 14°C for 17 days. Aged in stacks for around 30 months.

### Tasting Note

Unique, intense aroma with strong mineral and toasted notes resulting in a highly individual character. Full favoured with bubbles that dissolve and mix with the cava to give it the right level of complexity; from a highly fruity start to an intriguing fresh and mineral finish.

### Food Matching

We recommend this elegant Cava for aperitifs and starters.

### Awards

#### Jancis Robinson 17.5 Points

100% old Xarel-lo vines from the Finca Peretes de Monistrol d'Anoia. More than 45 months of bottle ageing. Production: 10,000 bottles Tasted blind. This is a complex and complete bottle of Cava. On the nose, it has dry nuts, toast, dry fruits and Mediterranean herbs. Dry, tasty and soft. The bubbles are elegantly integrated resulting in a refined texture, all contained by salty acidity. Marvellous autolytic flavours making the wine last for ages on the aftertaste. What a fantastic wine! 17.5 Points, FC, Jan 2021.

### Technical Details

#### Varieties:

Xarel-lo 100%

ABV: 12%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

### Oak Treatment

Time: 24 months

Type: French

% wine oaked: 100

% new oak: None