



Bodegas Sumarroca, Cava Reserva Brut Organic, DO Cava, Spain, 2022

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

This organic Cava is made with grapes from the Sumarroca estate in Penedes. Selection of the best plots of the traditional Cava varieties: Macabeu, Xarel-lo, Parellada and the universal Chardonnay. Sumarroca Estate is located in Monistrol d'Anoia (in Sant Sadurni d'Anoia), all south-facing vineyards, protected by the Montserrat mountain range and benefitting from the gentle Mediterranean coastal climate and the "terral" wind from inland. 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 processes for each variety. Static filtration for 24 hours. Fermentation in stainless steel vats at 14°C for 18 days. Aged in stacks for around 24 months.

Tasting Note

All those who adore Champagne's classic fresh brown bread-scented yeasty flavours will love this classy Cava; rich, full complex and toasty. Pale yellow colour. Fresh aroma and fruity and fresh on the palate with fine, pleasant bubbles that perfectly complement the wine's structure.

Food Matching

Grilled foods, stews, fried foods... and, in the case of this brut, desserts that are not too sweet, fruit salads, cakes, Catalan caramelised custard.



Product code: 3946

Technical Details

Varieties:

Xarel-lo 35%

Macabeo 31%

Others 34%



ABV: 12%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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