



Contains: no sulfites

In the early 20th century, after the Phylloxera the Marqués de Monistrol needed manpower to work at his winery, that's why many immigrants from different places in Catalonia and Spain arrived to Monistrol d'Anoia seduced by the labor opportunity to work in exchange for being metayers, having a house and two horses to look after a land, that nowadays configure the Finca Sumarroca. At that time, many of the peasants had difficulties at reading and writing, so the contract they signed had a very short text, only a sentence written in big letters: two horses, a house and a vineyard. What happened after that is part of the Monistrol d'Anoia's live history, and also a part of the vineyard where the grapes from this natural wine come from...

Tasting notes

Orange yellow color from the red skin of the variety. On the nose is intense and refreshing with fruity notes as apricot, peach and apple. It has a certain robustness and aromatic

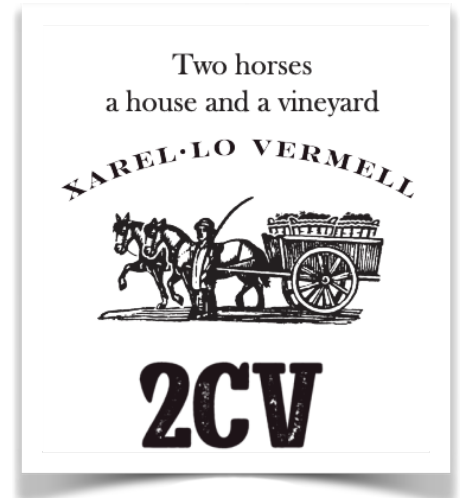


Imported by: Vinos Libres Wine Merchants, LLC.

SUMARROCA

2 CV

Organic farming



Vineyard properties

Vineyard/Estate name: Janet plot from Sumarroca Estate

Soil composition: Calcareous and extremely poor soil in organic matter

Traning method: Royat

Altitude: 150m

Exposure: east-west

Yield/ha: 6000 kg/ha

Winemaking & vintage

Harvest:

Autumn with normal temperatures. Extremely mild winter. Spring continues with warmer temperatures than usual. No heatwave, which lately happened quite often. It is a year with exceptional rainfall, in total 807 l / m², although the summer months are also talking about extreme drought.

The vegetative cycle was advanced extremely due to very high winter temperatures. The sprouting in early varieties came on the last day of February; it was never seen. The remaining varieties were also advanced during 2-3 weeks.

Rainfall, along with high humidity, high temperatures and advanced growth for dates, made the appearance of mildew important.

Mildew reduced production. This made the remaining grape maturation faster. Even more so, the extreme summer drought that caused some early varieties to start wilting and the crop to be advanced.

With these conditions, the quality of the wines of the 2020 vintage is being good, with more fruity wines, with an average intensity.

First vintage: 2017

Number of bottles of this vintage: 8269

Fermentation: Stainless steel tanks with temperature control and fermentation with skins for 10 days

Duration of the alcoholic fermentation: 16 days

Fermentation temperature: 18°C