



Contains: no sulfites

At the beginning of the 20th century, when after the Phylloxera the Marquis of Monistrol required more labour to work in his winery, many immigrants from various corners of Catalonia and Spain arrived to Monistrol d'Anoia seduced by an opportunity job of work in exchange for being sharecroppers in a vineyard, owning a house and having two horses to take care of the land that currently makes up Finca Sumarroca. As most peasants of the time had difficulties reading and writing, the contract they signed contained little text and only said one sentence in very large letters: two horses, a house and a vineyard. Within the framework of the diversity of our cavas, we have wanted to deepen the elaborations of minimal intervention, under the 2CV range, eliminating the addition of sulphites, to express the fruitiness of the cava to the maximum.

Tasting note

Clean and bright yellow cava with golden reflections. It presents a good intensity of aromas of ripe white fruit (Golden apple) and pastry notes reminiscent of angel hair and ensaimadas. It is a fresh and fruity cava where the carbon dioxide appears discreetly, enhancing the freshness and liveliness of the cava.

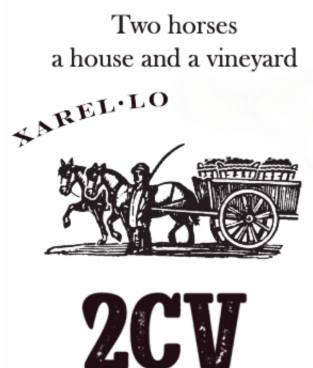


Imported by: Vinos Libres Wine Merchants. LLC.

SUMARROCA

INALTERAT

Sparkling organic wine without So2



Varieties

Xarelo

Vineyard characteristics

Name of the vineyard/estate: Fina Sumarroca

Soil composition: Calcareous, gravel & poor in organic matter

Driving: Royat

Altitude: 150-300 m

Exposure: south, southeast

Production/ha: 8000-9000 kg/ha

Development and ageing

Ageing: + 12 meses

Vintage:

Autumn with usual temperatures and winter entry with fewer degrees than usual. Despite the rise in temperatures in February, in March there is stability and sprouting is on the usual dates until June, when with the increase in temperatures there is faster growth.

As for the rainfall, it has been exceptionally low (326 l/m²) and the rain has not been well distributed throughout the year. With the lack of water, the harvest presents many differences between varieties but the sanitary state is good. The vineyard has grown adequately despite the extreme drought. This did affect the growth of the grape berries, they were very small. The wines of this vintage will have a very high freshness, with fruit tending to fresh, with a very good finesse.

Post-disgorgement ageing time

The first vintage of this cava: 2021

The number of bottles produced: 12.000

Fermentation: First fermentation in stainless steel tanks at a controlled temperature

Duration of alcoholic fermentation: 16-18 days

Fermentation temperature: 16°C

Ageing time before disgorging: + 12 months