

# SUMARROCA

## Reserva Brut Rosé

Organic

2021

Candy



Varieties

Pinot Noir



Aging

+ 15 months

### Vineyard properties

Vineyard/Estate name: Sumarroca Estate

Soil composition: Chalky soil with a presence of gravel

Training method: Royat

Altitude: 150-300m

Exposure: south

Yield/ha: 4000-7000 kg/ha

### Tasting notes

Medium layer pink color. High intensity cava, with elegant notes of strawberry red fruit, combined with floral notes. On the palate it is fruity and unctuous, with a delicate finish.

### Winemaking & vintage

Aging: + 15 months

Aging time after disgorging: + 3 months

Harvest:

Autumn temperatures were normal and there was a mild beginning to winter. Despite the rise in temperatures in February, they stabilised in March and budbreak took place at about the normal time. With the increase in temperatures in June, the shoots grew faster.

Rainfall was exceptionally low (326 l/m<sup>2</sup>) – about 40% below the average for the previous decade (552 l/m<sup>2</sup>) – and it was not well distributed over the year. The vines grew adequately despite the extreme drought, although there were great differences between varieties when it came to the harvest. The lack of water had a greater effect on the early varieties which had smaller, more concentrated berries. By contrast, the later varieties made the most of the September rains to increase their yield. All the grapes were very healthy.

The wines from the harvest will have a high degree of freshness, with great finesse and fruit tending towards fresh.

First vintage: 2005

Number of bottles of this vintage: 50.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 21 days

Fermentation temperature: 16°C