


SUMARROCA

Grand Cuvée

Gran Reserva Brut Nature

2014

Over the top



Varieties

Chardonnay, Xarel-lo,
Macabeu and Parellada



Aging

+ 38 months



Serving temperature

Pour at 8-10°C



Pairing

Seafood, fish, white meat and rice.



Awards & Press

Peñin 2019: 91 points
Silver Medal Decanter
50 Great Cavas



Cava elaborated with the best selection of xarel-lo, macabeu, parellada and chardonnay of our estates, fruit of a cared manual harvest and selection table. The long aging, of more than 30 months, and the non-dosage of brut nature give us the purity of the cava.

Tasting notes

Intense aroma with lots of fruity and creamy notes of Chardonnay combined with pastry notes from a long aging. In the mouth, good structure and creamy with a fresh finish and a bit dry (brut nature) expressing the true potential of cava. The mousse is extremely thin and very well integrated into the complexity of cava.

Organic and sustainable farming



Grand Cuvée

Brut Nature Gran Reserva 2014

Vineyard properties

Vineyard/Estate name: Sumarroca Estate & Sabartés Estate

Soil composition: Chalky soil with a certain presence of gravel and very poor in organic matter & full of clay, presence of slit

Training method: royat and vase

Altitude: 150 - 300 m

Exposure: south and southwest

Yield/ha: 4000 - 8000 kg/ha

Winemaking & vintage

Aging: + 38 months

Aging time before disgorging: +38 months

Aging time after disgorging: + 6 months

Harvest:

The 2014 harvest began with heavy rains in November, followed by a mild and very dry winter. Bud-break was some days earlier than in previous years.

Rains of up to 60 litres at the start of bud-break promoted healthy growth. Spring was mild, especially during the daytime, and rather dry. There was no consistent rainfall until towards the end of May. Daytime temperatures were moderate for the rest of the summer with normal lows and some rain. Harvesting began a little later than usual and production was down on the previous year.

First vintage: 1995

Number of bottles of this vintage: 10.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 21 days

Fermentation temperature: 16°C

Analytical data & allergens statement

Alcohol: 12,00%

Residual sugar (dosage): -

Acidity: 6,0 g/l (tartaric acid)

pH: 3,10

Don't contain: gluten, dairy products and there is no danger of cross-contamination

Contains: sulfites




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