

Clàssic Negre

Organic farming

2018

Amplitude of sensations



Varieties

Tempranillo, Merlot, Cabernet Sauvignon



Serving temperature

Pour at 14-16°C



Pairing

All kinds of meat and fish baked or grilled.
Fresh or semi-cured cheeses.



Awards & Press

Peñin 2019: 87 points

A blend of the most important red grape varieties at Sumarroca to make a fresh and harmonious red wine.

Tasting notes

Ripe cherry colour with violet traces. Intense aroma of fruity raspberry and cherry jam on notes of eucalyptus and fennel flavour denoting youth. In the mouth it is soft and velvety with an elegant intensity of raspberries and cherries. On the palate you find some balsamic notes that make the wine refreshing. The finish is long and fruity with notes of cherry jam.

Organic and sustainable farming



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Vineyard properties

Vineyard/Estate name: Sumarroca estate

Soil composition: Chalky soil with a certain presence of gravel and very poor in organic matter

Training method: Royat

Altitude: 150-300m

Exposure: north-south & northeast, southwest

Yield/ha: 4000-7000 kg/ha

Winemaking & vintage

Harvest:

Temperatures during the autumn and winter were similar to previous years. Temperatures were mild in spring due to rainy weather which lasted up until mid-June, after which they rose with the arrival of a heat wave in the first week of August. So, all in all, a rainy year, dry until the end of February, but followed by a great deal of rain until the end of June, which then let up until the start of the harvest when 120 litres fell (the previous year we had 30 litres).

The vegetative growth and the number of grapes per shoot were normal and the size of the berries was small on the young varieties. The Macabeo and Tempranillo were affected by mildew. The wines show a lower alcohol content than in previous years but possess the qualities of exceptional freshness, softness and elegance.

First vintage: 1990

Number of bottles of this vintage: 200.000

Fermentation: Stainless steel tanks with temperature control

Length of the alcoholic fermentation: 8 days

Fermentation temperature: 24-26°C

Analytical data & allergens statement

Alcohol: 12,00%

Residual sugar (dosage): <0,5 g/l

Acidity: 5,0 g/l (tartaric acid)

pH: 3,50

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

Contains: sulfites

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