

CAVA BRUT RESERVA

At anytime

Classic Sumarroca, our own vineyards and a minimum contribution of Chardonnay (always less than 7%) in the traditional blend of Macabeo, Parellada and Xarel.lo and a minimum aging of 20 months in stacks.



CHARACTERISTICS OF THE VINEYARD

The Sumarroca estate is notable for having a poor land, calcareous and a presence of gravel. The influence of the sea is diminished by the effect of the Garraf mountains which dry the sea breezes and coastal mountain range that reduces excess dry wind coming from the interior. These conditions give the base for elegant wines with a fresh fruitiness and highly balanced.

The Sabartés estate is located in the southern most part of the Penedès. The land is full of clay with the presence of silt. The maritime influence on this land is very high because it is located a few kilometers from the sea. This Mediterranean character ends up giving a more fruity wine base.

TASTING NOTE

Pale yellow colour. Fresh aroma where the fruit notes from the base wine mix with notes of pastry from the aging of two years. The palate is fresh and fruity with fine bubbles and pleasant which integrates perfectly to the structure of cava.

PRODUCTION

Fermented separately by variety. Static racking for 24 hours. Fermentation in stainless steel tanks at a temperature of 14°C for 18 days. Aging in stacks for about 24 months.

ANALYTICAL DATA AND ALLERGENS STATEMENT

Alcohol: 12.00% vol

Our products contain sulfites

Our products do not contain gluten, no dairy, no there is no danger of cross-contamination