



TUVÍ OR NOT TO BE D.O Penedès

An impressive contradiction

A blend with a mix of personality, structure, power and elegance of varieties Gewürztraminer, xarel•lo, viognier and riesling from our own vineyards.

CHARACTERISTICS OF THE VINEYARD

The Sumarroca estate is located between the towns of Sant Sadurni d'Anoia and Piera and, therefore, the most northern part of the denomination of origin. The soil contains high concentration of limestone with a high percentage of clay with gravel. Each variety includes these features and transforms uniquely providing separate personality. The final blend of the wine is the sum of these figures.

TASTING NOTES

Yellow colour with greenish hues. Intense and complex aroma with notes of rose and orange blossom, mixed with fruity notes of melon, peach and mango. A creamy and fruity mouth with intense mature fruits especially peach and mango. Long and pleasant.

PRODUCTION

The preparation is done separately according to the varieties harvested as long as the ripest both analytical and tasting grapes. Once harvested there is a small maceration at 10 °C for Gewurztraminer and Riesling varieties in order to extract the maximum potential varietal. The soft pressing and decanting by gravity precede a fermentation at 14 degrees that lasts from 20 to 22 days. In the case of viognier fermentation is done in new French oak barrels at a controlled temperature of 15°C. After the fermentation the wine is kept in barrels for two months.

In the case of fermentation in stainless steel at the end of the fermentation a racking for keeping fine lees is done in tanks for four weeks to give the wine complexity, harmony and an intense aftertaste one of the basic characteristics of our wine.

ANALYTICAL DATA AND ALLERGENS STATEMENT

Alcohol: 12.5% vol.

Our products contain sulfites

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