

  
**SUMARROCA**



#### Producer profile

**Owned by:** The Sumarroca family

**Winemaker:** Tomás Puig

**Total hectares under vine:** 300

**Estate founded:** 1984

**Winery production total:**  
2.000.000 bottles

**Region and appellation:**  
Catalonia – DO Cava

## Gran Brut 2006

### Wine description

The Cava Gran brut is made of Pinot Noir, Chardonnay and Parellada. All grapes come from the Sumarroca estate.

The soil is a mix of clay and limestone and the climate is Mediterranean with mild winters, rainy springs and warm summers. Only free-run grape juice is used for this cava (approximately 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method.

### Tasting notes

Light yellow color with small and persistent bubbles and attractive mousse. Complex bouquet of yeast, brioche and bakery combined with dried fruits and almonds. On the palate it is fresh and crisp, mineral, and with an excellent balance and weight. Long, elegant and pleasant finish.

### Vineyard characteristics

Production area/name of vineyard: Finca Sumarroca and Finca Sabartés

Size of vineyard: 7 ha.

Soil composition: Clay and limestone

Training method: Royat doble and guyot

Altitude: 170 m.

Exposure: South

Vines/ha: 4500

Yield/ha: 5000 - 7000 kg. (depending on variety)

Year of vineyard plantation: 1985 - 2000

### Winemaking and aging

Varietal composition: 45% Pinot Noir, 40% Chardonnay, 15% Parellada

Harvest time: Pinot Noir and Chardonnay end of August, Parellada end of September

First vintage of this wine: 1995

Number of bottles produced: 20.000

### Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 30 days

Fermentation temperature: 15 °C

### Aging

Length of aging before disgorgement: 48 months

### Analytical data

Alcohol: 12% vol.

Residual sugar (dosage): 1,0 g/l

Acidity: 5,8 g/l

pH: 3,05