

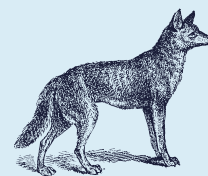


## Sumarroca

### BRUT NATURE

### D.O. Cava Gran Reserva

Family Estate and winery owned by Carles Sumarroca and his family. They are successful "Grower Cava" producers. All their Cavas are made from their own Organic and Dry-farmed vineyards. They only use free-run juice to make their Method Champenoise wines and age them extensively in their cellars before disgorging, adding little to no dosage.



## PARKER WOLF

wine & spirits

### COUNTRY

Spain

### VARIETAL

Xarel·lo  
Macabeu  
Parellada

### SOIL TYPE

Chalky, gravel and poor organic matter

### VINEYARD

Training method: Vase, Royat  
Altitude: 500 to 650 ft ab Sea level.  
South-east exposition  
5,000-7,000 kg/ha Yield

### HARVEST

Manual harvest

### VINIFICATION

Made from "Mosto Flor"  
100% free-run juice  
36 months aging stainless steel tanks  
6 + months in bottle after disgorging.  
Dosage 0.0 %

### TASTING NOTES

Pale yellow colour. Fresh or highly complex aroma that mix first notes of pastries, with light notes of fresh fruit from the base wine. The mouth is fresh, soft and with very fine bubbles that fit perfectly into the complexity of cava. Elegant, serious, long, dry finish where all the frankness of cava is expressed.

### CERTIFICATIONS



**Moments Unearthed**

parkerwolfwine.com