




SUMARROCA

2 CV

Organic farming

2022

Extreme Penedès

Two horses
a house and a vineyard

XAREL·LO VERMELL



2CV



Variety

Red Xarel·lo



Serving temperature

Pour at 10-12°C



Pairing

All kinds of food.
From salads to red meat.

In the early 20th century, after the Phylloxera the Marqués de Monistrol needed manpower to work at his winery, that's why many immigrants from different places in Catalonia and Spain arrived to Monistrol d'Anoia seduced by the labor opportunity to work in exchange for being metayers, having a house and two horses to look after a land, that nowadays configure the Finca Sumarroca. At that time, many of the peasants had difficulties at reading and writing, so the contract they signed had a very short text, only a sentence written in big letters: two horses, a house and a vineyard. What happened after that is part of the Monistrol d'Anoia's live history, and also a part of the vineyard where the grapes from this natural wine come from...

Tasting notes

Orange yellow color from the red skin of the variety. On the nose is intense and refreshing with fruity notes as apricot, peach and apple. It has a certain robustness and aromatic

Organic & sustainable farming



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Vineyard properties

Vineyard/Estate name: Janet plot

Soil composition: Calcareous and extremely poor soil in organic matter

Traning method: Royat

Altitude: 150m

Exposure: east-west

Yield/ha: 6000 kg/ha

Winemaking & vintage

Harvest:

Although autumn and winter in line with recent years, in May they began to shoot up. The annual average gives 15.8°C (0.6 °C higher than las decade). From May to September there has been an increase of 2°C, the average being 23.3°C. There have been several heatwaves with extreme temperatures that have lasted for weeks. It has been a year where minimum and maximum temperatures have risen.

A total of 693L in 24 months distributed very irregularly throughout the year. Autumn and Spring with lower than usual precipitation and a Summer with extremely low precipitation (-40%).

Vegetative growth has been normal until May, which has stopped due to the temperatures. The cycle of the plant has advanced 7 days. The early varieties have produced a lot of grapes, while the mid-cycle ones, Macabeu, have matured more slowly.

The resulting wine has a slightly higher pH, a more contained acidity and a lower alcohol content, giving a fruitier result with certain volume.

First vintage: 2017

Number of bottles of this vintage: 14.747

Fermentation: Stainless steel tanks

Maceration: 2/3 grapes for 10 days

Duration of the alcoholic fermentation: 8-12 days

Fermentation temperature: max 20°C

Analytical data & allergens statement

Alcohol: 10,50%

Residual sugar (dosage): < 0.5 g/l

Tartaric acidity: 5,20 g/l

pH: 3,19

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


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