

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Assís & Francesc Suriol

Appellation Cava

Subzone Alt Penedès

Climate Mediterranean

Varieties Garnacha, Monastrell

Soil Calcareous Clay

Elevation 300 meters

Vine Age 5 years

Pruning Espaldera

Farming Certified Organic

Production 1208 cases

Suriol

Cava Rosat 2012



The **Suriol** family has lived and made wine in the same *masia*, the Castell de Grabuac, in Penedès since the 15th century. They produce Cavas and still wines using traditional, non-interventionist methods, indigenous grape varieties vinified by parcel with native yeasts, local chestnut wood for barrel aging, and corks from the local forest. The results are some of the most complex and layered Penedès wines that we have tasted.

The Suriol estate is located in the village of **Font Rubí** in the **Alt Penedès**, just north of Vilafranca and west of Sant Sadurni d'Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Their 25 hectares of vineyards are divided up into 20 different microplots and surround the *masia*, and have been certified organic since 1996. They employ biodynamic practices as well, utilizing native plants for preparations.

All Suriol Cavas are brut nature and vintage dated, and aged on the lees in bottle until order, with the disgorgement date noted on the back label. Fruit for their **Cava Rosat** comes from two vineyards planted in 2008: "Mataró" for Monastrell, and "Els Lladoners" for Garnacha, typically in equal measure. The grapes were hand-harvested and fermented with native yeasts in steel vat with 6 hours of skin contact, raised in underground concrete tanks over the winter for natural malolactic fermentation, then disgorged to order after being bottle-aged for 25-40 months, which is the aging range where they find the fruity and yeasty/toasty flavors are in perfect balance. It is a rosé Cava of great finesse, with a delicate mousse and a lovely balance between elegant fruit and chalky minerality, perfect for *tapas* like cured meats and fish, olives, and cheeses.