



LUCY CHILVERS

CUVVE

Toca'm - 2023

GRAPE VARIETIES

100% Sumoll (red)

VINEYARD

Sumoll from Ca N'aguilera - El Penedes.
400m altitude. Planted in 2012. Farmed organically. Llicorella with clay and quartz, highly acidic Bush vines

VINIFICATION

Hand harvested in 12kg crates. Whole bunch cluster, direct press. Champagne press cycle. Hyper oxidation of the must. Fermented in stainless steel and bottled with sugar for natural carbonation - ancestral method. 7 months on lees, disgorged late spring.

CHARACTERISTICS

On the nose, wild strawberries, lemon peel, and cut grass.. On the pallet bracing acidity, with well balanced tannins, pink grapefruit, citrus notes, and sherbet. Saline tension. Paired well with food, oysters, shellfish, tropical fruits, roasted white meats. White chocolate.

WINE PROPERTIES

No added SO2, no fining, no filtering

Alcohol: 11%, Ph: 3.1, Malic <0.1, Residual sugar 0.3g/l

