

Can Sumoi



Can Sumoi is an agricultural farm since 1645, located in Montmell massif, 600 meters above sea level. Our challenge is to create wines that reflect their origin, recovering the ancestral traditions and without any type of oenological additives.

GARNATXA - SUMOLL 2021

Montmell Mountains and Masllorenc

HIGH ALTITUDE NATURAL WINE



Varieties

50% Garnatxa

50% Sumoll

Vintage

2021

Description of the vintage

Extremely dry and temperate

Vineyards

Zone

Montmell mountains from 600 meters

Plots

Ermita and Mas de Pla de Manlleu

Soils

Calcareous, stony and poorly developed soils

Conduction

Vase formation

Varieties

Garnatxa

Zone

Masllorenc and Rodonyà from 300 meters

Plots

The Granja of Masllorenc

Soils

Clay - shallow calcareous

Conduction

Vase formation

Variety

Sumoll

Harvest

Garnatxa: 15th of setember on fruit

Sumoll: 20^h of setember on flower day

Type of harvest

Hand-picked, using 15 kg cases

No oenological additives

Not stabilized or filtered

Contains sulfites in the bottling process

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Harvest entry

Destemming and soft treading in an inert atmosphere

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

22 - 28°C

Yeasts

Indigenous of the vineyard

Days of fermentation

15 days and pressed after fermentation

Malolactic fermentation

Yes, spontaneous

Ageing

Stainless steel tank 9 months

Bottle 3 months

Analysis

Alcoholic grade: 12.8 %

Total tartaric acidity: 6.42 g/l

pH: 3.20

Volatile acidity: 0.40 g/l

Residual sugars: >0.50 g/l

Total SO₂: 30 mg/l