

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 2020

Montmell Mountains and Maslloreç

Varieties

50% Garnatxa

50% Sumoll

Vintage

2020

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

Maslloreç and Rodonyà from 300 meters

Plots

The Granja of Maslloreç

Soils

Clay - shallow calcareous

Conduction

Vase formation

Variety

Sumoll

Harvest

Garnatxa: 17th of september on fruit and root days

Sumoll: 16th of september on fruit day

Type of harvest

Hand-picked, using 15 kg cases

HIGH ALTITUDE NATURAL WINE



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 12 months

Bottle 6 months

Analysis

Alcoholic grade: 12.6 %

Total tartaric acidity: 6.52 g/l

pH: 3.21

Volatile acidity: 0.40 g/l

Residual sugars: >0.50 g/l

Total SO₂: 30 mg/l



No oenological additives
Not stabilized or filtered
Contains sulfites in the bottling process

www.cansumoi.com