

Can Sumoi



Can Sumoi is an agricultural farm since 1645, located in Montmell massif, 600 meters above sea level. Our challenge is to produce minimal intervention wines that reflect their origin while recovering the ancestral tradition.

LA ROSA 2023

Montmell Mountains

Varieties

60% Sumoll

40% Xarel-lo

Vintage

2023

Description of the vintage

Extremely dry and warm

Vineyards

Zone

Montmell Mountains at 600 of meters

Plots

Quatre Ponts

Soils

Raw and calcareous soils

Conduction

Formation in Globet

Variety

Sumoll

Zone

Montmell Mountains at 300-400 of meters

Plots

La Carronya & Torrent de la Casa

Soils

Raw and calcareous soils

Conduction

Formation in Globet

Varieties

Xarel-lo

Harvest

Sumoll: August 31st and September 1st, 4th, and 5th flower and fruit day

Xarel-lo: August 31st and September 1st, 4th, and 5th flower and fruit day

Type of harvest

Hand-picked, using 2.500 kg trailers

HIGH ALTITUDE NATURAL WINE



Harvest entry

Destemming and soft treading in an inert atmosphere

Low pressure pressing

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

18-20°C

Yeasts

Indigenous of the vineyard

Time of maceration

2 hours with skins

Days of fermentation

17 days

Malolactic fermentation

Yes, spontaneous

Analysis

Alcoholic grade: 12.1%

Total tartaric acidity: 5.7 g/l

pH: 3.17

Volatile acidity: 0.29 g/l

Residual sugars: <0.5 g/l

Total SO₂: 25 mg/l

Rosé wine of minimum stable intervention
Contains sulfites in the transfer process

www.cansumoi.com