

Can Sumoi

Can Sumoi is an agricultural farm since 1645, located in Massís del Montmell, 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.

LA ROSA

Variety

50% Sumoll d'Aiguamúrcia de Ernest Pérez,
de Costers d'Ordal de Joan Vendrell i Can Sumoi
30% Parellada de Can Sumoi
20% Xarel·lo del Xops de Josep Cuscó

Vintage

2020

Harvest

Xarel·lo, September 8th and 16th flower and root day
Sumoll, September 10th flower day
Parellada, September 17th flower and root day

Type of harvest

Hand-picked, using 2,500kg trailers

Harvest entry

Destemming and soft treading in an inert atmosphere

Low pressure pressing

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

16-19°C

Yeasts

Indigenous

Time of maceration

2 hours with skins

Days of fermentation

15 days

Malolactic fermentation

Yes, spontaneous

HIGH ALTITUDE NATURAL WINE 2020



Type of cork

Natural cork

Origin

Peninsular forest

Producer

Bontap

Analysis

Alcoholic content: 11.1 %

Total tartaric acidity: 5.3g/l

pH: 3.22

Volatile acidity: 0.37g/l

Residual sugars: >0.50g/l

Total SO₂: 32mg/l

No oenological additives
Not stabilized or filtered

www.cansumoi.cat

