

Can Sumoi

SERRA DE L'HOME · EST. 1645
VINS NATURALS D'ALÇADA

LA ROSA 2020

VINTAGE 2020

The vintage was extremely wet with a rainfall of 794.9m. A relatively rainy autumn helped to replenish soil water reserves after a dry summer. Winter and spring were very rainy which is positive for good vegetative growth, on the contrary, it provokes a strong downy mildew pressure. Even so, thanks to the aerial and exposed situation of the farm, as well as the ecological preventive treatments, we controlled mildew relatively well: losses are 30-40% of production. A dry summer and the rains just before harvest allowed a good ripening. We started the harvest at the estate on September 15 with the Parellada, followed by the Sumoll (relatively late harvest due to a mild winter and spring).

VITICULTURE:

Our project is based on respect for the environment, natural winemaking and biodynamics. Our cultivation is 100% organic and biodynamic. The vineyards of Can Sumoi were worked with expert and careful hands; they were covered with cow compost and the lost vines were recovered for the production of natural wines of altitude. We work for the recovery of biodiversity and the improvement of the forest ecosystem. Can Sumoi wines were reborn in 2017. Vineyards with spontaneous plant covers, which give biodiversity, fertility and life to the soil. We do short respect pruning in goblet. Use of plant infusions as phytotherapy to minimize the use of copper and sulfur. Berry tasting and ripening controls prior to harvest. We also work with local and vocational farmers, certified organic.

VINIFICATION:

Our mission at Can Sumoi is the production of natural high-altitude wines with the least intervention in all viticulture and winemaking processes. Manual harvest and all pressed in the cellar. Manual harvest and all pressed in the cellar. Production of pure wines following the minimum intervention protocol without oenological or sulfur additives. Native yeasts.

DETAILS:

Region: Penedès
Soil: Calcari
Location: Can Sumoi - Costers Ordal
Orientation: West
Varieties: 50% Sumoll, 30% Parellada and 20% Xarel-lo
Aging: -



MAIN RECOGNITIONS

La Rosa 2020:

Vinous ~ Josh Reynolds ~ June 2021
91 points

La Rosa 2019:

Vinous ~ Josh Reynolds ~ March 2021

91 points

Guía Peñin 2021 ~ December 2020

90 points

Wine & Spirits ~ Joshua Greene ~ September 2020

92 points



← CLICK HERE