

# Can Sumoi

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

## SUMOLL - GARNATXA 2019

### VINTAGE 2019:

A vintage that we can qualify as exceptional; for its health and balance. It was a rainy vintage with 799.9 mm and temperate. The autumn was very wet and filled the soil's water capacity with a rainfall of 485 mm. Dry and cool winter. Good spring rains and thanks to the exposure of the farm to the wind helped us to prevent mildew. The summer was warm with occasional rains that helped the grapes to ripen well. We had a healthy harvest with a complete maturation of flavors and balance. The 2019 vintage at Can Sumoi was the latest compared to the two previous vintages. We saw it begin on August 20 with the Moscatel. We continued with the Macabeo and between the first and second week of September we harvested the grapes for the blending of La Rosa 2019. The Sumoll had high acidity and very good balances; the Xarel·los were very ripe and had very good structure and a very good sanitary condition. We finished with the Malvasia harvest that has given us the aromatic and terpene profile of the new Perfume 2019. We are recovering the Parellada from the Can Sumoi estate, the good work and work in the vineyard make the Can Sumoi plots produce more and more.

### 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 altitude wines with the minimum intervention in all the processes of viticulture and vinification. Production of pure wines following the protocol of minimum intervention without oenological additives. Manual harvesting, skins and light crushing. Alcoholic fermentation with skins and autochthonous yeasts in stainless steel tanks at controlled temperature. The wine is aged in stainless steel tanks for 12 months, where it is naturally refined and stabilized. Not filtered.

### DETAILS:

Region: Penedès - Alt Camp  
Soil: Calcari  
Location: Can Sumoi - Costers d'Ordal - Rodonyà  
Orientation: South - East  
Varieties: 50% Sumoll and 50% Garnatxa Negra  
Aging: 12 months in Inox



### MAIN RECOGNITIONS

**Sumoll - Garnatxa 2018:**  
Guía Gourmets 2021 ~ December 2020  
**91 points**



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