

# CAN SUMOI • ANCESTRAL MONTÒNEGA

TYPE

**SPARKLING, PENEDES**

LOCATION

EL MONTMELL, PENEDES, CATALUNYA, SPAIN



## VINEYARD

Grape Varieties: 100% Montònega (Parellada)

Elevation: 2,000 ft

Soil: Limestone

Climate: Mediterranean

Harvest: By hand

## WINEMAKING

Winemaker: Pepe Raventós

**Fermentation:** The grapes were pressed and allowed to settle in tank. Fermented with indigenous yeasts in temperature-controlled, stainless steel tanks, with fermentation finishing in the bottle to create a natural bubble. The wine was disgorged by hand at Brut Nature sugar levels (less than 3g/L of residual sugar).

## WINE

Alcohol: 10%

Production: 2,500 cases

## PITCH

- Certified Organic
- Small production
- High altitude natural wine
- No added sulfites
- Indigenous yeasts
- Farm dating back to 1645
- From the top of the hill on a clear day you can see as far as the Island of Mallorca
- New project of Pepe Raventós. Aim to recover ancestral traditions

## TASTE

Shows crisp, focused minerality with citrus, apple and herbal notes, especially rosemary.

