

CAN SUMOI • LA ROSA

TYPE
ROSÉ, Penedès

LOCATION
EL MONTMELL, Penedès, Catalunya, Spain



VINEYARD

Grape Varieties: Sumoll, Parellada, Xarel·lo
Elevation: 2,000 ft
Soil: Limestone
Climate: Mediterranean
Harvest: By hand

WINEMAKING

Winemaker: Pepe Raventós
Fermentation: Temperature controlled in stainless steel vats with indigenous yeasts. Skin contact for two hours. Spontaneous malolactic fermentation.

WINE

Alcohol: 11.5 %
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

Aromas of strawberries and basil waft from a glass. A sip is light and juicy on the palate and builds up to a mouthwatering climax of kiwi and redcurrant flavors.

AWARDS AND PRIZES

The Wine Advocate: **92** (2018), **91** (2017)
Decanter: **91** (2017)

