

CAN SUMOI • SUMOLL - GARNATXA

TYPE
RED, PENEDES

LOCATION
EL MONTMELL, PENEDES, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: Sumoll, Garnatxa
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. The juice spends fifteen days on the skins. Spontaneous malolactic fermentation.
Maturation: Stainless steel for twelve months with an additional six months in bottle.

WINE

Alcohol: 13.2 %
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

It is light and elegant with the crisp acidity inherent in mountain wines.

AWARDS AND PRIZES

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


