

CAN SUMOI • XAREL·LO

TYPE

WHITE, PENEDÈS

LOCATION

EL MONTMELL, PENEDÈS, CATALUNYA, SPAIN



VINEYARD

Grape Varieties: 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, no added sulfites. The wine rests on its lees for three months, with batonnage twice a week. 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

Intense and expressive. Floral with Mediterranean herbs, punchy with a clean stony finish. Crunchy apples, herbs and minerals greet to your nose prior to a sip of rich fruit built on a solid structural foundation.

AWARDS AND PRIZES

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

Decanter: **91** (2017)


