

CAN SUMOI

Minimal intervention hills wines from Alt-Penedès



Alt-Penedès is one of 3 subzones in the broader DO Penedès, which sums 66 municipalities south of Barcelona, in a valley between the coastal massif and higher inland mountain ranges. Alt-P is the highest part of the appellation (vineyards as high as 800m) with poor soils, lower production and generally higher quality. A feature here is the prevalence of old vines and remnant populations of indigenous varieties such as Sumoll and Montònega.

The authorised grape varieties of DO Penedès DO are:

Red: Garnatxa, Merlot, Monastrell, Pinot Noir, Carinyena, Cabernet Sauvignon, Ull de llebre, Sumoll (pronounced sou-moy) and Syrah.

White: Macabeu, Xarel·lo, Parellada, Moscatel, Malvasía de Sitges, Chardonnay, Sauvignon Blanc, Montònega and Riesling.

Can Sumoi is a personal project, which started in 2017 shared by Francesc Escala and Pepe Raventos. Pepe is the family head of Spain's star fizz producer, Raventos I Blanc, for whom Francesc has worked for many years. This is their joint side project, dedicated to high altitude and low intervention wines focused in local grape varieties as much as possible. Can Sumoi constitutes a range of 5 wines; for now we are delighted to work with their wild, characterful pink, la Rosa!

Vineyard and winery stuff

Francesc and Pepe have purchased an old farm, Can Sumoi, with 3 plots of vineyards at around 600m altitude in the Costers del Montmell. This has been an agricultural farm since 1645, with 20 hectares of organically-grown vines among 380 hectares of forest. Soils are deep and calcareous. The vineyards (with gorgeous views over the Mediterranean as far as Mallorca) were previously abandoned, and have been restored/replanted by Francesc and Pepe. On the back label you will see reference to the wine being del Alçada, which is simply Catalan for 'of altitude'.

2021 was an extremely dry, but moderate growing season, resulting in fine, clean fruit.

La Rosa was built by:

destemming of hand-picked fruit (60/40 Sumoll and Montònega), then gently foot-trodden, leading into two hours on skins, then 20 days of fermentation with vineyard yeasts at 20 degrees in stainless, then spontaneous malo. No oenological additives are used, nor any stabilisation nor filtration. ABV is 11.4%, 3.15pH, SO2: 25 mg/l.

Sumoll and Montònega are native to the Penedès hills, and adapted to the Mediterranean climate. The latter is a pink-skinned relative of Parellada - rustic, with small berries and thick skin, giving concentrated juice at low ABV with excellent acidity. Montònega is also viticulturally cool, being fungus and drought resistant. Sumoll has large, elongated berries that give up wild fruits, tension, acidity, aromatic complexity and freshness. Both varieties tend to reflect minerality well, and both have been reclaimed from the brink of extinction.

Can Sumoi Clarete of Sumoll- Montònega 2021



Flavour words: Rhubarb, mulberry, just-ripe strawberry, lime leaf, custard, bread dough, brioche bun.

La Rosa has a beautifully definitive textural acidity running through, facilitating wonderful length and play. It's both bright and earthy, with a touch of oxidative interest; lovely sours counter any possibility of wandering into fruits/sweetness.