



Grape Varieties	100% Xarel-lo
Winemaker	Pepe Raventós and Joan Munne
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.5g/L
Acidity	5.2g/L
Wine pH	3.25
Notes	Certified Organic, Sustainable, Vegetarian, Vegan

PRODUCER

Can Sumoi is a collaboration between Pepe Raventós of Raventós i Blanc and his childhood friend, Francesc Escala. For many years, they harboured a dream of making still wines in their native Catalonia. It was on a bike ride one day, high up in the mountains of west Penedes, that Pepe first set eyes on a derelict seventeenth century Finca. He returned with Francesc and they knew they had found what they were looking for and, since 2016, their revival of this rundown old property has been a labour of love. The estate comprises 400 hectares, which is mostly woodland, situated at 600m above sea level with views stretching out over the Mediterranean to the east. On a clear day, Mallorca is visible on the horizon. Can Sumoi's elevation and secluded position make it a unique place for vine-growing and biodiversity.

VINEYARDS

The certified organic Can Sumoi vineyards are located in Baix Penedès (Serra de L'Home, el Montmell), situated between 350-700 metres above sea level. There are 20 hectares of vineyards planted with vines that are over 40 years old, surrounded by 380 hectares of woodland. The cool mountain climate results in fresh wines, whilst the calcareous, stony soil adds texture, tension and elegance to the wines. The Xarel-lo grapes were sourced from three different plots (La Costa, El Masot and El Tòfol) within Costers del Montmell, planted at 300 metres above sea level. Here, the soil is calcareous-clay and the plots are south and southeast facing, preventing spring frosts and obtaining complete ripening.

VINTAGE

The 2022 harvest began with a wet autumn, which was welcome after an extremely dry 2021 vintage. Spring was also rainy and following a cold March and April, budbreak was later than usual. The summer was dry and hot, with harvest starting on the 8th September. A very healthy harvest, although there was a 20-30% loss of volume due to wild pigs.

VINIFICATION

All Can Sumoi wines are organic and produced following the `Vin Méthode Nature` regulations, resulting in no more than 30mg/L of sulphites in total. The grapes were hand-picked in trailers of 2,500 kg and transported to the winery where they were destemmed. After soft treading, the grapes were gently pressed before fermentation took place using indigenous yeast in stainless steel tanks at 18°C. Fermentation lasted 16 days before spontaneous malolactic fermentation took place. The wine was bottled and released at the beginning of December following a brief ageing in stainless steel tanks.

TASTING NOTES

This wine is complex and round with green apple notes, well balanced by marked acidity. There are typical aniseed and Mediterranean herb notes, complemented by delicious saline and mineral flavours, with a refreshing and dry finish.