

Can Sumoi,
Garnatxa Sumoll 2021
Penedès, Catalunya, Spain

Can Sumoi



Grape Varieties	50% Garnacha 50% Sumoll
Closure	Natural Cork
ABV	12.5%
Residual Sugar	0.5g/L
Acidity	6.42g/L
Wine pH	3.2
Bottle Sizes	75cl
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. The Sumoll was sourced from the Masllorenç and Rodonyà villages, from vines growing at 300 metres above sea level on shallow calcareous soils. Garnatxa is sourced from the Ermita and Mas de Pla de Manlleu plots in the Montmell Mountains, at altitudes of 600 metres above sea level. Here, the poor stony soils aid with the ripeness and result in wines of pronounced flavour intensity.

VINTAGE

The 2021 vintage was extremely dry. Despite a drier than usual autumn, the high rainfall of the previous year and the snowfall in the first half of January allowed the soil to store good water reserves. Overall, the winter and spring were dry but cold. Pruning was carried out in February to delay sprouting and prevent early spring frosts. Despite the drought and heatwaves in July and August, the grapes ripened in a balanced manner, without water stress or fungal diseases. Garnatxa grapes were harvested first, on the 15th September, followed by Sumoll variety on the 20th September.

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 into small 15-kilogram boxes and transported to the winery. After destemming and soft treading, the must was fermented with indigenous yeast in stainless steel tanks at temperatures of 22 - 28°C for colour and tannin extraction, while preserving the pure fruit aromas. Fermentation lasted 15 days and was followed by nine months of ageing in stainless steel tanks. The wine was aged for three months in bottle before release.

TASTING NOTES

This juicy red blends two complementary Mediterranean varieties. The Sumoll adds wild fruits, rusticity, finesse, and a lively acidic backbone. The Garnatxa contributes red fruits, roundness, elegance and a silky texture.