

Can Sumoi,  
**Garnatxa Sumoll 2022**  
Penedès, Catalunya, Spain

*Can Sumoi*



Grape Varieties	<b>50% Garnacha</b> <b>50% Sumoll</b>
Winemaker	<b>Pepe Raventós and Joan Munne</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.39</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, Vegan</b>

## 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 ripeness and result in wines with pronounced flavour intensity.

## VINTAGE

The 2022 vintage was extremely dry and mild. A wet autumn replenished water reserves, followed by a dry winter. Spring started cool and wet, which resulted in late budbreak and avoided the risk of early spring frosts. The rest of the spring and summer were dry, with no fungal pressure. Overall, the 2022 vintage resulted in concentrated and textured wines.

## 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 kg 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 14 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 wine blends two complementary Mediterranean varieties. The Sumoll lends lively acidity and darker fruit profile. The Garnatxa contributes aromas of raspberry and red cherry, as well as elegance and a silky texture.