



Grape Varieties	<b>60% Sumoll</b> <b>40% Xarel-lo</b>
Winemaker	<b>Pepe Raventós and Joan Munne</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.17</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, 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, while the calcareous, stony soil adds texture, tension and elegance to the wines. The Sumoll was sourced from the villages of Capellà, Fidel, Prat and La Torra at 600 metres above sea level, and the Xarel-lo from the villages Torrent de la Casa and La Costa, located in the Montmell Mountains, situated between 300-400 metres above sea level. The vines are south and east facing, with the gentle breeze and sun exposure minimising disease pressure and frost damage.

## VINTAGE

After two dry vintages, the cycle continued with a dry autumn and winter. Spring continued without rain causing the streams, ponds, and springs on the estate to dry up. This led to a deer attack on newly sprouted vine shoots, consuming up to 90% of the shoots. Late May and early summer rains brought good vegetative growth in the deep-rooted old vines, but newly planted vines experienced slower development. The summer saw some occasional rain and extreme heat in August. The sporadic rains contributed to good grape development. At harvest, the grapes were extremely healthy and concentrated, with reduced yields from the deer attack.

## 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 and destemmed. After soft treading, the grapes were gently pressed before fermentation took place using indigenous yeast in stainless steel tanks at 18 - 20°C. Fermentation lasted 18 days before spontaneous malolactic fermentation took place. The wine was bottled in December following brief ageing in stainless steel tanks.

## TASTING NOTES

This rosé is distinctly Mediterranean, with aromas raspberries and wild flowers. The palate is concentrated and long, with a silky texture.