



Grape Varieties	<b>100% Xarel-lo</b>
Winemaker	<b>Pepe Raventós and Joan Munné</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.25</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 Penedès, 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 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

After two dry vintages, the cycle continued with an extremely dry autumn and winter. Spring continued without rain causing the streams, ponds, and springs on the Can Sumoi estate to dry up. This led to a deer attack on the 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. However, 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, with reduced yields from the deer attack. The remaining grapes were extremely concentrated.

## VINIFICATION

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°C. Fermentation lasted 16 days before spontaneous malolactic fermentation took place. The wine was bottled in December following brief ageing in stainless steel tanks. All Can Sumoi wines are produced following the 'Vin Méthode Nature' regulations, resulting in no more than 30mg/L of sulphites in total.

## TASTING NOTES

This Xarel-lo wine is complex and textured with notes of aniseed and Mediterranean herb notes. The finish is refreshing with bright acidity and a delicate saline character.