

Can Sumoi,
Ancestral Montònega 2024
Penedès, Catalunya, Spain



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, whilst the calcareous, stony soil adds texture, tension and elegance to the wines. The grapes were sourced from the La Era and Els Bancals plots, located in the Montmell mountains, 600 metres above sea level.

VINTAGE

The 2024 vintage began with a wet autumn, which helped the vines recover from the recent drought. A winter without precipitation gave way to a very rainy spring, which allowed the new plantings to grow. The summer months were typical; temperate and with rain before the harvest, which gave way to good ripening while maintaining health.

VINIFICATION

All Can Sumoi wines are organic and produced following the `Vin Méthode Nature` (or Ancestral Method) 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 at 17°C for 35 days in stainless steel tanks, followed by 20 days in bottle. The wine was then aged for 4 months in bottle before being released.

TASTING NOTES

A wine with distinct Mediterranean character, with a good fruit intensity of green apples, pear and peach alongside floral notes of rosemary. A fresh, slightly saline finish.

Grape Varieties	100% Montonega
Winemaker	Pepe Raventós and Joan Munne
Closure	Natural Cork
ABV	10.5%
Residual Sugar	0.8g/L
Acidity	6.7g/L
Wine pH	3.23
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan