

Can Sumoi,
`Muntanya` 2024
Penedès, Catalunya, Spain



Grape Varieties	50% Macabeo 50% Xarel-lo
Winemaker	Pepe Raventós and Joan Munne
Closure	Natural Cork
ABV	12%
Residual Sugar	3.5g/L
Acidity	5.4g/L
Wine pH	3.13
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, 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 vineyards are located in the Montmell Mountains at elevations ranging from 400 to 700 metres, across several high-altitude plots including Cal Magre, Planes de les Pobles, La Galzeranna and Cal Palau. These mountain vineyards are planted on calcareous and stony alluvial loam soils, well suited to low-vigour, balanced vine growth. Trained in a mix of goblet and trellised systems, the vineyards are farmed under a Mediterranean mountain climate using 100% organic agriculture. Emphasis is placed on recovering biodiversity and restoring the surrounding forest ecosystem, alongside the preservation of local, traditional and historic grape varieties.

VINTAGE

The 2024 vintage was shaped by a humid, temperate climate that supported strong vegetative growth and good production. A rainy October replenished water reserves after the dry 2023 season, followed by a mostly dry winter that maintained soil moisture. An exceptionally wet spring encouraged vine growth, though some downy mildew pressure resulted in minor losses. A dry, temperate summer reduced disease risk and allowed slow, balanced ripening, while September rainfall helped ensure a healthy, well-balanced harvest. Overall, it was a demanding but ultimately satisfying vintage.

VINIFICATION

Harvest began on 16th September, with grapes hand-picked and transported in 2,500 kg trailers. The grapes were pressed at a low pressure, then fermentation was carried out using indigenous yeasts. The wine was fermented in stainless steel and then aged on its lees for 12 months in bottle following the traditional method.

TASTING NOTES

Bright, concentrated white fruit aromas lead the nose, layered with lifted floral notes and a subtle hint of rosemary that evokes its Mediterranean origin. The palate is fresh and vibrant, defined by a fine, persistent mousse and a lightly saline finish that brings precision and energy.