

Can Sumoi

Can Sumoi is an agricultural farm since 1645, located in Massís del Montmell, 600 meters above sea level. Our challenge is to create wines that reflect their origin, recovering the ancestral traditions and without any type of oenological additives.

XAREL·LO

HIGH ALTITUDE NATURAL WINE 2019

Variety

100% Xarel·lo

Vintage

2019

Date of harvest

September 18 th and 19th, root and flower day

Tipo de vendimia

Hand-picked, using 2,500 kg towings

Harvest entry

Destemming and soft treading in an inert atmosphere

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

18°C

Yeasts

Indígenas del viñedo

Days of fermentation

16 days

Malolactic fermentation

Yes, spontaneous

Battonage

Twice a week for 3 months



Type of cork

Natural cork

Origin of cork

Mediterranean forest in les Gavarres,
Girona

Producer

Costa Quer

Analysis

Alcoholic content: 12.19 %

Total tartaric acidity: 5.7g/l

pH: 3.34

Volatile acidity: 0.35g/l

Residual sugars: >0.5g/l

No added SO₂. Total SO₂: 12 mg/l

No enological product added
Not stabilized or filtered

www.cansumoi.cat

