

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.

PERFUM

Variety

30% Malvasía
30% Macabeo
25% Moscatell
15% Parellada

Vintage

2019

Harvest

Malvasia, 18 September 18th fruit day
Macabeo, September 2th, flower day
Moscatell, September 20th flower day
Parellada, September 25th and 26th, fruit and root day

Type of harvest

Harvest entry

Destemming and soft treading in an inert atmosphere

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

18°C

Yeasts

Indigenous

Days of fermentation

18 days

Malolactic fermentation

Yes, spontaneous

HIGH ALTITUDE NATURAL WINE 2019



Type of cork

Natural cork

Procedencia

Mediterranean forest in les Gavarres,
Girona

Analysis

Alcoholic content: 10.75 %

Total tartaric acidity: 6.2g/l

pH: 3.27

Volatile acidity: 0.29g/l

Residual sugars: <0.5g/l

No added SO₂. Total SO₂: 18mg/l

No enological product added
Not stabilized or filtered

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