

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.

LA ROSA

Variety

50% Sumoll
30% Parellada
20% Xarel·lo

Vintage

2019

Harvest

Xarel·lo, September 15th and 16th fruit and flower day
Sumoll, September 15th fruit and flower day
Parellada, September 24th fruit and flower day

Type of harvest

Hand-picked, using 2,500kg trailers

Harvest entry

Destemming and soft treading in an inert atmosphere

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

16°C

Yeasts

Indigenous

Time of maceration

4 hours with skins

Days of fermentation

15 days

Malolactic fermentation

Yes, spontaneous

No enological product added
Not stabilized or filtered

www.cansumoi.cat

HIGH ALTITUDE NATURAL WINE 2019



Type of cork

Natural cork

Procedencia

Mediterranean forest in les Gavarres,
Girona

Analysis

Alcoholic content: 10.71%
Total tartaric acidity: 5.80g/l
pH: 3.22
Volatile acidity: 0.40g/l
Residual sugars: >0.50g/l
No added SO₂. Total SO₂: 7mg/l

