

# Can Sumoi

## Ancestral Montonega Pet Nat

### THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Penedes

**CEPAGE:** 100% Parellada

**WINEMAKING:** Handpicked using trailers of up to 2.500 kg. Brought in using gravity. Pneumatic press at low pressure. Alcoholic fermentation with wild yeast starts in Stainless steel tanks. Bottling during de fermentation when sugar is 15g/L. The fermentation is finishing in bottle. Ancestral Method.

**ALCOHOL BY VOLUME:** 10.2%

**AGING:** Aging in a bottle 4 months

**ANNUAL PRODUCTION:** 18.000 bottles



### THE STORY

Pepe Raventós' passion for recovering the landscape and old high mountain vineyards in the heart of the Penedès led him to discover Can Sumoi. An integrated and abandoned estate, dating back to 1645, at 600 m above sea level with 20ha of vines over 50 years old and 380ha of forest; a main winery and three late seventeenth century farmhouses where wine used to be made. An estate with magnificent views of the Mediterranean Sea. We have recovered the abandoned vineyard, planted anew; and work with local winegrowers from the area. Recognized as one of the Top 100 Wineries of 2022 and 2023, according to the American magazine Wine & Spirits. The Can Sumoi wines were born in 2017. All of them are organic and natural wines made with the minimum intervention possible in all viti

### THE ADJECTIVES

**OVERALL:** Fun and fresh.

**AROMAS / FLAVORS:** It has a lot of white fruit, a floral touch and rosemary.

**MOUTHFEEL:** Intense sparkling nose.

### THE SELLING POINTS

A fun, fresh and intense sparkling wine.

**AWARDS:** TOP 100 Wineries of 2022 Wine & Spirits, TOP 100 Wineries of 2023 Wine & Spirits

**SUSTAINABILITY:** Certified Organic, Vegan, Biodynamic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Sushi, whitefish.

