

# Can Sumoi Muntanya

## THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Catalunya

CEPAGE: 50% Xarel-lo, 50% Macabeo

WINEMAKING: Destemming and soft treading in an inert atmosphere with low pressure pressing before native yeast fermentation in stainless steel tanks

ALCOHOL BY VOLUME: 12.0%

AGING: 12 months on lees



## 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: Pure, crisp and slightly savory

AROMAS / FLAVORS: Stone fruits and rosemary

MOUTHFEEL: Fresh with elegant lively bubbles

## THE SELLING POINTS

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

PAIRINGS: Sushi, whitefish

