

Can Sumoi

Garnatxa Sumoll

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 50% Grenache, 50% Sumoll

WINEMAKING: Hand-picked, using 20 kg cases. Harvest entry: destemming and soft treading in an inert atmosphere. Alcoholic fermentation: in stainless steel tank with skins. Pressing and aging 9 months in stainless-steel tank. Malolactic fermentation. Bottling and aging 3 months in bottle. No additive. Sulfites in bottling.

ALCOHOL BY VOLUME: 12.6%

AGING: 9 months in stain-steel tank and 3 months in bottle.

ANNUAL PRODUCTION: 35.000 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: Tense and concentrated.

AROMAS / FLAVORS: Wild fruits, rusticity, finesse, electric acidic; red fruits.

MOUTHFEEL: Rounded and elegant.

THE SELLING POINTS

A blend of the Sumoll: wild. With the Garnatxa: elegant.

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

PAIRINGS: Sausages and nuts, white meats and red meats.

