

Can Sumoi is an agricultural farm since 1645, located in Massís del Montmell, 600 meters above sea level. Our aim is to create wines that reflect their origin, recovering the ancestral traditions and without any type of oenological additive.

## ANCESTRAL MONTÒNEGA

### Variety

100% Montònega

### Vintage

2017

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### Date of harvest

September 15<sup>th</sup>, flower day

### Type of harvest

Hand-picked, using 2.500 kg trailers

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### Harvest entry

Destemming and soft treading in an inert atmosphere

### Alcoholic fermentation

In stainless steel tank

### Fermentation temperature

16°C

### Yeasts

Indigenous

### Days of fermentation

24 days in tank

21 days in bottle

### Bottled

October 9<sup>th</sup>, root day

HIGH ALTITUDE NATURAL WINE 2017



### Type of cork

Natural cork for sparklings with two natural discs

### Origin of cork

Montseny

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### Analysis

Alcoholic content: 10.60 %

Total tartaric acidity: 7.20 g/l

pH: 3,11

Volatile acidity: 0.70 g/l

Residual sugars: 6.50 g/l

No added SO<sub>2</sub>. Total SO<sub>2</sub>: 4 mg/l

Pressure: 5.90 atm

No enological product added

Not stabilized or filtered

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