VALKYRIE SELECTIONS

CAN SUMOI

SUMOLL GARNATXA 2019

CAN SUMOI || Can Sumoi is the newest project from Pepe Raventós and Francesc Escala - a found treasure in the mountains of the Baix Penedès where they realize their vision and dreams in the remarkable landscape and passion for natural wines. Can Sumoi is an agricultural farm dating to 1645, located in Massís del Montmell, 600 meters above sea level. The estate has 400 hectares of land of which 30 are vineyards planted with Parellada, Xarel.lo and Sumoll; the rest is forest of oak, white pines, tall oaks and old stone walls that surround the winery and three farmhouses from the end of the 17th century, where wine used to be made.

PENEDÈS || The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then, Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions of the DO: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun (the majority of the DO's production is here), and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

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BLEND | 50% Sumoll & 50% Garnatxa

VINEYARDS | From two single vineyards - Garnatxa from Costers d'Ordal and Sumoll from the Fidell plot on the Can Sumoi estate. Both have limestone soils at about 600 meters elevation.

WINEMAKING | Handpicked on September 18th and 25th (root and fruit days) in small bins and underwent spontaneous fermentation with indigenous yeasts in stainless steel tanks for 15 days on the skins. Aged twelve months in stainless steel and an additional six in bottle.

ALCOHOL | 13.2%

TASTING NOTES | Lively, fresh red fruits with savory notes of mediterranean plants and brisk minerality. A fresh style - very Gamay meets Cab Franc - that can be served with a slight chill.