

# Can Sumoi



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

## ANCESTRAL MONTÓNEGA 2023

Montmell Mountain

HIGH ALTITUDE NATURAL WINE



### Variety

100% Montónega of Can Sumoi

### Vintage

2023

### Vineyards

Zone

Montmell mountain

Plots

La Era and els Bancals of Can Sumoi

Soils

Poorly developed calcareous and stony soils

Conduction

Vase formation

### Harvest

September 5th fruit and root day

Type of harvest

Hand-picked, using 2,500kg trailers

Harvest entry

Destemming and soft treading  
in an inert atmosphere

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

17.19°C

Yeasts

Indigenous

Days of fermentation

20 days in inert

25 days in bottle

Bottling

September 27th fruit day

Aging in a bottle 4 months

### Analysis

Alcoholic content: 9.69 %

Total tartaric acidity: 4.9 g/l

pH: 3.18

Volatile acidity: 0.19g/l

Residual sugars: <0.8g/l

Total SO<sub>2</sub>: 18 mg/l

Pressure: 3.6 atm



CAN SUMOI ESTATE



No oenological additives  
Not stabilized or filtered  
Contains sulfites in the bottling process

[www.cansumoi.com](http://www.cansumoi.com)