

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

Variety

100% Montónega of Can Sumoi

Vintage

2020

Harvest

September 15th fruit 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

16°C

Yeasts

Indigenous

Days of fermentation

19 days in inert

12 days in bottle

Bottling

October 5th fruit day

HIGH ALTITUDE NATURAL WINE 2020



Type of cork

Sparkling wine cork with two
natural discs

Origin

Montseny

Analysis

Alcoholic content: 9.41 %

Total tartaric acidity: 4.9g/l

pH: 3.36

Volatile acidity: 0.37g/l

Residual sugars: <0.8g/l

Total SO₂: 4 mg/l

Pressure: 3 atm

No oenological additives
Not stabilized or filtered
