

# 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 2024

Montmell Mountain

HIGH ALTITUDE NATURAL WINE



### Variety

100% Montónega of Can Sumoi

### Vintage

2024

### Vineyards

Zone

**Montmell mountain**

Plots

La Era and els Bancals of Can Sumoi

Soils

Poorly developed calcareous and stony s

Conduction

Vase formation

### Harvest

September 17<sup>th</sup> 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  
35 days in inert  
20 days in bottle  
Bottling  
October 18<sup>th</sup> fruit day  
Aging in a bottle 4 months

### Analysis

Alcoholic content: 10.55 %

Total tartaric acidity: 4.4 g/l

pH: 3.23

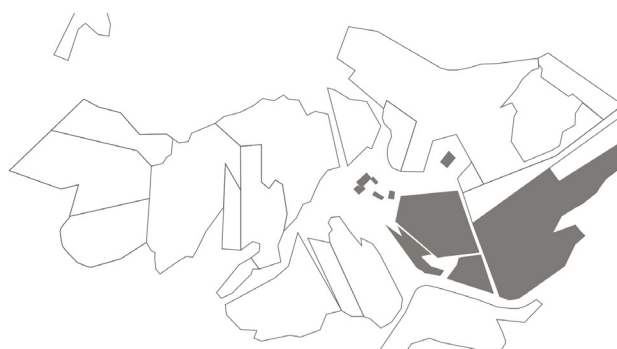
Volatile acidity: 0.20 g/l

Residual sugars: <0.8 g/l

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

Pressure: 3.9 atm

CAN SUMOI ESTATE



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

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