

Can Sumoi



Can Sumoi is an agricultural farm since 1645, located in Montmell massif, 600 meters above sea level. Our challenge is to produce minimal intervention wines that reflect their origin while recovering the ancestral tradition.

MUNTANYA 2024

Montmell Mountains

HIGH ALTITUDE NATURAL WINE



Varieties

50% Macabeu

50% Xarel·lo

Vintage

2024

Vineyards

Zone

Montmell Mountains

Altura

400 - 700m

Plots

Cal Magre (Les Pobles) - 408 m

Planes de les Pobles (Les Pobles) - 450 m

La Galzeranna (Querol) - 650 m

Cal Palau (L'Albà) - 450 m

Soils

Pendent

Conduction

Formation in goblet and trellis

Harvest

Starting from September 16th

Type of harvest

Hand-picked, using 2.500 kg trailers



Harvest entry

Destemming and soft treading in an inert atmosphere

Low pressure pressing

Alcoholic fermentation

In stainless steel tank

Fermentation temperature

17 - 19 °C

Yeasts

Indigenous of the vineyard

Days of fermentation

12 - 17 days

Second alcoholic fermentation

Traditional method

Aging

Average of 12 months on lees

Disgorgement

Disgorgement indicated on back label

Extra Brut

Analysis

Alcohol: 11.97 %

Total tartaric acidity: 5.4 g/L

pH: 3.13

Volatile acidity: 0.24 g/L

Residual sugar: 3.5 g/L

Total sulfur: 40 mg/L

Pressure: 5.5 atm

Contains sulfites at bottling

www.cansumoi.com