

Can Sumoi Xarel-lo

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 100% Xarel-lo

WINEMAKING: Handpicked using trailers of up to 2.500 kg. Brought in using gravity. Pneumatic press at low pressure. Alcoholic fermentation with wild yeast in Stainless steel tanks. Fermentation Malolactic. We don't add additive. Sulfites in bottling.

AGING: No aging in a bottle

ANNUAL PRODUCTION: 60.000 bottles



THE STORY

Pepe Raventós' passion for recovering the landscape and old high mountain vineyards in the heart of the Penedès led him to discover Can Sumoi. An integrated and abandoned estate, dating back to 1645, at 600 m above sea level with 20ha of vines over 50 years old and 380ha of forest; a main winery and three late seventeenth century farmhouses where wine used to be made. An estate with magnificent views of the Mediterranean Sea. We have recovered the abandoned vineyard, planted anew; and work with local winegrowers from the area. Recognized as one of the Top 100 Wineries of 2022 and 2023, according to the American magazine Wine & Spirits. The Can Sumoi wines were born in 2017. All of them are organic and natural wines made with the minimum intervention possible in all viti

THE ADJECTIVES

OVERALL: Elegant and complex.

AROMAS / FLAVORS: Aromatic Mediterranean plants, anise flavor, fruit and white flowers.

MOUTHFEEL: Fresh and with a bitter characteristic touch.

THE SELLING POINTS

Made from the variety that best represents the Penedés

AWARDS: TOP 100 Wineries of 2023 Wine & Spirits

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Salads, rice, fish, seafood, oriental dishes.

