

sumollista

An undeniable imprint from The Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD



Organic farming certified by CCPAE

Region	Penedès
Vintage	2021
Grape Varieties	100% red sumoll
Vine	In Sant Martí, 300 m
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Fermentation	Cold maceration. Ferments in stainless steel tank at 20°C. 14 days.
Age	500L French oak barrels during 6 month.
Bottling	July 2022
Annual Production	5375 bottles

ANALYTICAL DATA

Alcohol	13.50 % vol.
Total Sulfur	30 mg /L
Total acidity	6,1 g /L exp. tartaric acid
Residual sugar	0.3 g/L

TASTING NOTES

View	Cherry red color, medium layered, with violet tones edges.
Smell	Cherry and red fruit's aromas with hints of its passage through wood.
Taste	Friendly and silky entry. It is fresh, with good acidity and persistence.

FOOD PAIRING

Recommended for grilled meats, steak tartare, fillets, magrets, veal with mushrooms...

Recommended serving temperature: 16°C