

ORIGEN ROSAT

Vinatge : 2020

Appellation : DO Penedes

Area : Ordal mountain

Soil : Clay - calcareous

Bland : 70% Sumoll Negre, 30% Sumoll Blanc

Sumoll is one of the native varieties in Penedes.

It's a red grape, not productive, sensitive to diseases, and got a rusty note that disappears with bottle aging.

The coops used to pay for the weight but not quality, thus the variety Sumoll was almost extinct in Penedes.

In 1980, some producers started observing the potential of this grape types.

Actually there's a 100ha of vineyards of Sumoll in Catalonia (mainly Penedes, Tarragona area).

Origen

Esteve i Gibert's Sumoll is planted in two plots. One of Sumoll blanc planted in 2010 and another one is Sumoll Negre in goblet training planted in 2012. It's average yield is 4000kg/ha.

Viticulture

100% Organic with certificate.

No ploughing in order to keep the life, micro diversity (in soil) and structure (soft like a sponge). Albert adds compost made with biodynamic philosophy only when it's necessary. Pesticides or herbicides are never sprayed. During summer, Albert do green harvest and canopy control selecting the best grapes and keep the good exposition to the sun and space for the wind.

Vinification

After a strict ripeness control, only selected grapes are hand picked and transported to the cellar in cases of 15kg capacity.

Both of the grapes are harvested at the same day and go through all the vinification process together.

Before take the grapes into the cellar, they are stored in a fridge at 5-6C for 24h.

Destemmed, short skin contact in press machine.

Keep the free run juice with lees in a SST for 24h keeping the temperature low to decant.

Extract only liquid and rack into a SST. Fermentation with natural yeast.

Elevage

On lees ageing for two months with battonages. Bottling after a light filtering. Bottle aging for four months.

So2 : 9mg/lit (free), 56mg/lit (total)

Total acidity : 5,32gr/lit

pH : 3,25

ESTEVE I GIBERT
VITICULTORS



11%vol.

750ml.