

SUMOLL NATURAL



WINE NAME: SUMOLL NATURAL
WINERY: VARIETATS D'ALÇADA, S.L.
REGION: CATALUNYA
AREA: ALTS D'ANCOSA
ALTITUDE: 600 M
WINEMAKER: JOSEP MITJANS
VINTAGE: 2019
VARIETY: SUMOLL
CROP: ECOLOGICAL
VINEYARD AGE: +60 YEARS

SOILS: CLAYS AND LIMESTONES.

VINIFICATION: FERMENTATION IN 1,000 LITER CLAY AMPHORAS
AT CONTROLLED TEMPERATURE.

AGING: AGING WITH YOUR SKINS IN THE SAME AMPHORAS
DURING 6 MONTHS.

FILTRATION BY DECANTATION
NO SULPHITES ADDED.

ANALYTICS:

Alcohol: 12.5%

PH: 3.60

Residual sucre: <1%

TASTING NOTES:

View: Dark red color with lilac edges.

Nose: Remarkable intensity, aromas of undergrowth and vegetal notes.

Notes of slightly acidic red fruit.

Mouth: Structured in attack and velvety in the mouth, long and persistent finish.

