



Via Fora Sumoll 2016

Purpose: Tenacity in the demanding situations of life, necessary to learn how to face them. Authenticity of the native things. Tribute to the peasants and the varieties of my childhood.

Grape

94% Sumoll, 6% Marcellan.

Vineyard

Plot «El cub del Benet» (55 years old).

Ground

Black fine ground, from calcareous clays. Serra del Montmell.

Fermentation

Hand harvested in boxes of 10kg:

- 30% of the grapes, carbonic maceration in stainless steel tank.
- 20% of the grapes, maceration in its peels for 4 days, pressed and fermented in amphora (peeled).
- 50% of the grapes, maceration and fermentation in its peels for 14 days in amphora.
- Later fine tuning during 3 months in chestnut tree barrels of 500l.

Ferments

Native yeast.

Fermentation containers

Amphora, chestnut tree wood, stainless steel.

Limited edition: 1.278 bottles

No filtered, no clarified, total sulphites: <10mg/l, 12% alcohol

Recommended consumption time

July-August 2017. It is a long life wine that can remain in the bottle for a long time.

Service and drink advice

Poured when possible, otherwise open the bottle in advance prior to service.