

nutt sumoll

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

Region	Penedés
Production Year	2016
Grape Varieties	100% sumoll
Harvest	Manual in boxes of 15 kg.

VINIFICATION

Fermentation	French open oak of 500L. Fermentation 15 days
Bottling	January 2017
Annual Production	616 bottles

ANALYTICAL DATA

Alcohol	12.10 % vol.
Total Sulfure	62 mg /L
Total acidity	5.6 g /L exp. tartaric acid
Residual sugar	1.3 g/L

TASTING NOTES

View	Shiny pomegranate red with an purple rim
Smell	Red fruit of the forest aromas with notes of licorice.
Taste	Entrance friendly and light. We find again the strawberries and the raspberries with a refreshing touch that give us a good aftertaste.

FOOD PAIRING

Recommended for light meals such as bread with tomato and sausage, tuna, carpaccio and tapas.

Recommended serving temperature: 12°C

AWARDS



9.55 points at La Guia de Vinos de Cataluña 2018