

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

Costador Terroirs Mediterranis: Catalunya, Sumoll Negre Vermell, 'Comadellops' 2019

The Land

Region: Catalunya

Vineyards: Estate parcels - 5ha

Grape: 100% Sumoll Negre

Vine Age: 67-80 years

Soil: Clay, stony and calcareous

Altitude: 300-650 meters

Aspect: Full

Farming Practices: Practicing Organic

Harvest Date: End of September

The Cellar

Yeast: Indigenous

Maceration: 1 week; de-stemmed

Fermentation: 4 weeks in clay tinaja (amphora) (300-3500L) with temperature control; approximately six months on lees with stirring weekly

Malolactic: Completed spontaneously

Aging: 6 months in clay amphora (300-3500L) and before bottling, the wine is put into used French oak (228-300L) and demi-muids (500-600L)

Residual Sugar: < 0.5 g/L

Alcohol: 12.5%

Finishing: Unfined and unfiltered

Production: 6,000 bottles

Closure: Bio 100 Normacoc Cork (polymer of sugar cane with zero carbon footprint, zero TCA and the same evolution for all the wines)



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