

## Jané Ventura SUMOLL 2017

### *“Past, present and future of Penedès”*



#### **Grape variety**

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100 % Sumoll old vines

It was the most planted autochthonous red grape variety in Penedès sixty years ago and it has a cultural value for us.

#### **Plots**

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3 Old vines of 50-70 years old in the municipalities of La Bisbal del Penedès and Aiguamúrcia.

#### **Winemaking**

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Manual harvest vine per vine, selecting those ones with less vigour and small bunches.

Maceration of 20 days of each vineyard separately in small inox tanks of 500 and 1000 litres.

Ageing in French oak barrels (2 year old and 3 years old) during 15 months. This vintage only 2 barrels of 300 litres were selected (800 bot. 75cl and 30 Magnums).

#### **Tasting note**

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Intense ruby red colour with a bright rim. The aroma shows black (black licorice) and red (strawberry jam) frutis. Very intense in the mouth with balanced acidity typical from the Sumoll, that results less present than other vintages of this wine. Very long and fresh aftertaste.