

LA FITA

Vins personals

Sumoll Negre



100% Sumoll Negre



5 month in french and american oak barrels

THE VINEYARD

A young vineyard planted on sandy soil in Can Catassús by the Cal Nogués family. Double cordon royat conduction system, the first of 4 terraces with a slope of approximately 5%. Southeast orientation. Organic viticulture. DO Penedès. Manual harvest on August 21.

WINEMAKING

Manual harvest in 15 kg boxes, the grapes were destemmed and placed into stainless steel tanks. Fermentation took place at approximately 23°C with daily "pigeage" for 8 days. After this period, the wine was separated from the skins without pressing. The finished wine was then transferred to 4 barrels of American oak (3rd and 4th year) and one French oak (3rd year). After 5 months, the wine was blended and bottled. Malolactic fermentation was carried out in barrel. Bottled on March 26th, 2024. Production of 1924 bottles of 75cl and 50 magnums.

VINTAGE 2023

Harvest 2023 has been extreme, coming after very dry years in 2021 and 2022 where the plants had almost depleted their water reserves. 2023 started equally dry with no rainfall in November, January, March, and April. This situation, combined with temperatures 1°C higher than the average of the last 16 years, has led to the collapse of many plants. Speaking of the fruit, production has been 50% lower than the average of the last 10 years, with ripening halted due to lack of water, thus concentrating its acidity. The rainfall for the agronomic year has been 267.5 l/m², while the average is 506.91 l/m².

The 2023 vintage will mark a before and after in Penedès.

Harvest 2023

