



CA N'ESTRUC BI SUMOLL 2016

TYPE OF WINE:	Dry red wine.
ORIGIN:	Slopes of Montserrat, Esparreguera.
GRAPE VARIETY:	Sumoll.
VINE GROWING:	Organic.
ALTITUDE:	150 m.
TYPE OF SOIL:	Clay and Sauló soil.
AGE OF THE VINES:	60 years old.
PLANTATION DENSITY:	3,000 vines per hectare.
DATE OF HARVEST:	September 29 th .
HARVEST:	Hand-harvested in small cases of 15 kg.
PRODUCTION:	The grapes were destemmed by hand and the whole grape berries fermented by wild yeasts in two 200 L amphoras with a 7 day maceration on the skins. Produced without the addition of sulphites or other additives.
AGEING:	On the lees in the same amphoras.
BOTTLING:	June 2017, directly from the amphora, by gravity, without clarification or filtering.
ALCOHOL:	13% Abv.
PRODUCTION VOLUME:	478 bottles.