

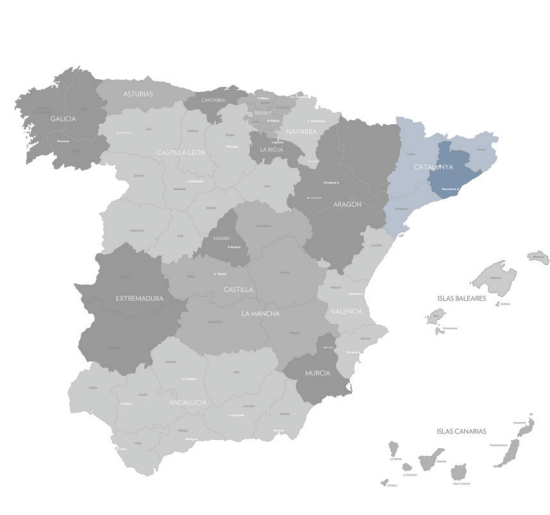


VALKYRIE

SELECTIONS



CAN SUMOI



LA ROSA 2025

CAN SUMOI || Can Sumoi is the newest project from Pepe Raventós and Francesc Escala - a found treasure in the mountains of the Baix Penedès where they realize their vision and dreams in the remarkable landscape and passion for natural wines. Can Sumoi is an agricultural farm dating to 1645, located in Massís del Montmell, 600 meters above sea level. The estate has 400 hectares of land of which 30 are vineyards planted with Parellada, Xarel.lo and Sumoll; the rest is forest of oak, white pines, tall oaks and old stone walls that surround the winery and three farmhouses from the end of the 17th century, where wine used to be made.

PENEDÈS || The Penedès has long been associated with innovative vineyards and wineries. In the 1970s, it became the first area in Spain to use stainless steel equipment and cold-fermentation. Since then, Penedès producers have been making excellent modern wines blending native with French varieties. There are three sub-regions of the DO: Baix Penedès on the coast, Mitja- Penedès, with rolling countryside and good southeastern exposure to the sun (the majority of the DO's production is here), and the Alt-Penedès which rises to 800 meters on the fringes of the central meseta.

LA ROSA 2025 ||

BLEND | 60% Sumoll & 40% Xarel.lo

VINEYARDS | The Sumoll plot - Quatre Ponts - is at 600 meters in the Montmell Mountains with raw, calcerous soils. The Xarel.lo plots - La Carronya & Torrent de la Casa - sit lower at 300-400 meters with similar soil type. Vineyards are farmed organically with biodynamic practices in place.

WINEMAKING | Made in the traditional method with no additives, stabilization or filtration. Harvested in small bins and macerated on the skins for two hours. Primary fermentation with indigenous yeasts in stainless steel tanks for 15 days. This was followed by spontaneous malolactic fermentation and brief elevage in tank before bottling.

TASTING NOTES | Pale salmon rosé with lifted aromas of cherry, raspberry, pear, and rose petal, accented by white flowers and a subtle herbal-mineral edge. Dry, light, and silky on the palate, with bright acidity, red-fruited freshness, and a clean, gently savory finish.

ALCOHOL | 12.3%

