

## Jané Ventura SUMOLL 2013

*“Rich, fresh and soft tannicity”*

### Grape Variety

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100 % Sumoll old vines

It was the autochthonous red grape variety more planted in Penedès fifty years ago (present before phylloxera) and it has a cultural value for us. Its needs to be domesticated again.

### Vintage 2013

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Season really dry and hot that made it difficult for the vines to attain ripening. It made compulsory a close tracking of the vines and a berry selection at harvest.

### Plots

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Old vines of 40-70 years old in the municipalities of La Bisbal del Penedès y Aiguamúrcia.

### Winemaking

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Manual harvest vine per vine, selecting those ones with small and round berries.

Selection table for berries after the grape destemmer.

Ageing in French oak barrels (1 year old) during 11 months.

### Tasting note

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Intense ruby color with a bright rim. In the nose, the characteristic cherry aromas of the Sumoll are nicely integrated and balanced with balsamic notes and toast. In the palate it is extremely fresh with red fruits (cherry and raspberry) and balsamic notes of undergrowth and soft tannins. Balsamic and mineral notes appear in the after-taste. It has a long and pronounced finish.

### Label

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The agave is a plant that has the particularity that only flowers once in its life (around 25 years of age) and it dies right after. For us, it expresses the fact that our experimental wines may change from vintage to vintage till the day it will “flower” and become part of our range of wines.

