La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Sumoll 2016
Jané Ventura - 75 cl.



Gerard Jané was instrumental in the revival of one of the most typical grapes of Penedès: Sumoll. For a long time, yet, this variety was not on the DO's grape list. Fortunately, this changed 10 years ago and now the DO favours the development of the local varietals.

Vinification
The harvest takes place between mid- and end-October, which is quite late for the region, but Sumoll is a late varietal with a slow ripening process and a high natural acidity. When it is ripe, it gives wines with a good structure and a good ageing potential. Classic vinification, sorting table, fermentation in stainless steel tanks, then ageing in French oak barrels.

Storage potential
5 to 10 years.

To serve
At cellar temperature, in a large glass.

Trial analysis
Quite a dark colour for a sumoll - a grape which generally gives lighter colors. This is a solid, full-bodied wine; the metallic notes are well integrated, as well as the acidity. An outstanding wine.

Wine style:
Mediterranean, elegant and mineral

Assembly
Sumoll (100%)

Region:
Catalunya

Appellation:
D.O. Penedès

Wine estate:
Jané Ventura

Biological

Description domain

Great terroir-wines from Baix Penedès