

## Sumoll 2019 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 varieties.



### 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

Drink as from: 2024  
Best moment: 2027-2030  
Until: 2033



### 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

### Description domain

Great terroir-wines from Baix Penedès



Biological