

TERRA DE CAL NIUÉ

SUMOLL

Product: Young red wine
Designation of Origin: No DO
Grape Variety: 100% Sumoll Negra
Vintage: 2025
Sulfites: Contains sulfites
Production: 4,200 bottles

Vineyard: planted in 2022
Soil: limestone – clay

Analysis:

Alcohol content:	11,3 % vol.
Residual sugar:	<0.5 g/L
Total acidity:	5.8 g/L tartaric acid

Winemaking

Hand-harvested in 15 kg boxes. Cold pre-fermentation maceration for a few hours. Partially destemmed and gently crushed, with another portion including stems in the tank. Spontaneous alcoholic fermentation with the grape's native yeasts. Minimal pump-overs, 10 days of maceration and pressing. Subsequent rest in stainless steel tank. Natural stabilization and gentle filtration before bottling.

Tasting Notes

Ruby color with medium depth. On the nose, it shows intense fresh red-fruit aromas, especially strawberry, with subtle floral notes and a balsamic background. On the palate, it has a refreshing entry and very good acidity, well integrated with the tannins. Rounded finish, slightly sweet, agile and persistent.

Pairing

A particularly versatile wine for appetizers, cheeses, and Mediterranean tapas. White meats and rice dishes. **Serving temperature:** 15–17 °C.

