

DOMENIO WINES

by Cellers Domenys

TECHNICAL DETAILS




DENOMINACIÓ D'ORIGEN

DOMENIO - Sumoi Negre - Red -

TYPE OF WINE	Red Still
VINTAGE	2016
D.O.	D.O. Catalunya
VARIETIES	100% Sumoi Negre
AGEING	8 to 10 months oak
BOTTLE TYPE	Burgundy - 75cl.
ALC. CONTENT	13% vol.
SUGAR CONTENT	<2 g/l.
TOTAL ACIDITY Tart.	6,79 g/l.
pH	3,1
ALLERGENS	Contains Sulphites / Vegan

WINE-MAKING PROCESS

Terroir and Vineyards - A Catalan grape variety that has been revived, from our Gobelet trained vines in Alt Camp (Rodonyà). 1.86 hectares of vines between 20 and 50 years old, producing between 2,000 and 6.000 kg/ha at an altitude of 300 metres above sea level, planted in clay loam. The vineyard is surrounded by mountain ranges and sees sharp contrasts in temperature resulting from the combination and contrast between the Mediterranean and continental climates.

Harvest and Winemaking - Harvested by hand in 25-kgs. cases. Each grape is individually selected. Alcoholic fermentation in stainless-steel tanks, followed by malolactic fermentation in open French-oak barrels (3-4 years old, 300 litres) for 20 to 25 days. The PIGEAGE technique is used to punch down the cap slowly by hand for homogenous skin-contact and maceration. This also extracts more concentrated tannins and colour.

Ageing - The wine is aged for 8 to 10 months in French-oak barrels (first and second year, 300 litres, the right size to provide the wine vegetable notes without having too much influence). Finally, the wine is bottle aged for 12 months to promote integration and harmony. These wines can present some sediment as they are not clarified nor stabilised before bottling. Production is limited, available only certain years.



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TASTING NOTES & LITTLE TIPS

Appearance Intense, ruby red, shiny, and clean with mid-depth colouring and slow legs.

Nose Aromas of red and black fruit like currants, raspberries, plums, and carob, also surprising balsamic notes, fresh and reminiscent of underbrush, liquorice and spices, to finish with a slight hint of liqueur.

Palate Complex, generous, aromatic wine. Light, mid-bodied with lively, well-integrated tannins and nice acidity, providing freshness and SUMOI NEGRE's main characteristic; astringency. Long, persistent finish that evolves over time. Unique character, a bit rustic and wild.

PAIRINGS Cured cheese and meat, Iberian ham, game, white and red meat. Also great with chargrilled vegetables.

SERVING TEMPERATURE Its best between 12°C and 14°C.

"DOMENIO" TERROIR WINES with OWN CHARACTER - SUMOI NEGRE

The range "DOMENIO" is representing the bet of DOMENIO WINES by Cellers Domenys for its land and terroir historical grape varieties. By its own, with no blends, every single wine threshes the essence and variety features.

The SUMOI NEGRE grape is native to Catalonia, with roughly 200 hectares of vines planted today. A couple of centuries ago (pre-phylloxera), it was the most common variety in Catalonia, producing hard, high-tannin, full-bodied wines with high alcohol level, perfect for blending with other varieties. It later lost prestige, with winemakers and consumers turning to other popular, well-known French varieties.

It is low yield and hard to make wine with. It needs a warm Mediterranean climate to ripen properly. With its very low pH level, malolactic fermentation is difficult and can sometimes last until it is time to age the wine, contributing to a very good acidity. It is a variety with little colour, lots of tannins, notable bitterness, and significant astringency. In short, it is austere and rustic. In terms of adaptation, it handles drought well and likes high temperatures. One interesting peculiarity is that the grapes can be three different shapes: slightly elongated, very elongated or round. It all depends on the size of the grape.



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