

MontRubi Ancestral Rose



Sumoll



PENEDES



11.5% ABV



GENERAL INFORMATION

This 100% Sumoll sparkling rosé comes from vineyards planted in 2006, grown on clayey-calcareous soils. The grapes are harvested manually, with direct pressing of whole bunches. Fermentation occurs in concrete deposits using indigenous yeasts and finishes naturally in the bottle following the ancestral "Pet-Nat" method, producing gentle bubbles from the grapes' own sugars. No filtering or fining is applied. Alcohol content is 12.5% vol.

TASTING NOTES

Bright and expressive, the nose shows sour cherry and pomegranate aromas, highlighting the distinct character of the Sumoll grape. On the palate, it is juicy and creamy, with a touch of rusticity, good structure, and a long, persistent finish. Food pairings: grilled salmon, smoked trout, falafel, roasted peppers, pizza, or charcuterie boards. Serving temperature: 8–10°C.