

FINCA MAS PERDUT 'Endogen' Sumoll



REGION/ ORIGIN	Penedès DO Santa Oliva - Baix Penedès	WINEMAKER	Rebeca Ollé & Josep M ^a Rosell Gracia
VINTAGE	2021	WINERY ESTABLISHED	2010
VARIETALS	100% Sumoll	VINEYARD(S)	Estate fruit
ALCOHOL	12%	AGE OF VINEYARD(S)	8 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay-loam & stones
AGING	4 months	VINEYARD(S) ELEVATION	120 meters
AGING VESSEL	300L mixed barrels (70%) 300L Amphora (25%) Demijohn (5%)	FARMING METHODS	Organic/Natural
FILTER/FINING	None	PRODUCTION	880 bottles
TOTAL SULFUR RS	32 mg/l .4 g/l		

Finca mas Perdut was born from a passion for wine, an understanding that viticulture is an art, a complete respect for the land, and the idea that it is a living element that gives life to the vine

Finca mas Perdut is a small passion project in the Baix Penedès of Catalonia (northeast Spain), owned and operated by a kind and loving young couple: Josep M^a and Rebeca. Josep M^a Rosell Gracia is the 5th generation of his family of grape growers in Santa Oliva, who since 1868 have had a challenging history of tending to the estate, while dealing with war and phylloxera, all the while selling grapes and other Mediterranean crops to the local community. For the first time in the estate's history, Josep began making wine in 2010 (after studying oenology), and then with Rebeca (who is also an oenologist) who joined in 2015 when they fell in love, and brought together the family's land and traditions, while dedicating only the best fruit from the 30 hectares of vines to a tiny production of less than 20,000 bottles annually. The couple grows most all their own food as well, with gorgeous vegetable gardens, almond, carob, and olive trees, and they even have a small hut on the property where they age their own vinegars. The land is gorgeous, and their efforts to preserve their soil and ecosystem is inspiring, giving focus to the Mediterranean terroir, full of clay and loam soils topped with stones. With a sincere effort to make wine with as little intervention as possible, they farm native grapes, and experiment with several different aging vessels, such as demijohns and amphora. Their focus is to make unique wines, with history behind each bottle, giving a personal touch and different experience to every expression they create.

'Endogen' means 'Indigenous', referencing the different strains of indigenous yeasts found in the vines that come together in a small stone hut in one of the vineyards, to create their 'ped de cuve'

The *2021 Endogen Sumoll* is a lovely expression of this remarkable grape, native to this part of Spain. The young vines are trained uniquely, vertically and tall, so that they have a greater exposure to the sun. This helps the maturation and quality in the free-run juice, which is all that is used for this wine (no pressed juice). The grapes undergo a cold, natural fermentation in tank, where the whole grapes and free-run juice are kept together until the wine is fully developed. This process contributes to the wine's distinctive aroma and deep color, which are derived from the grape skins and released during fermentation, but once finished, the grapes and skins are removed. Then only 4 months of aging in the classic mix of vessels that the winery uses for Endogen wines: used 300-liter mixed barrels (70%), 300-liter local clay amphora (25%), and 54-liter demijohns (5%). The final wine is bottled with very little sulfites and without any filtration, giving an intense red fruit aroma on the nose, filled with raspberry, blueberry, and underripe strawberry. In the mouth, it is fresh and exuberant, with noticeable acidity yet shows an elegant display of fruit, hints of spice, and earth. A very versatile wine for spicy dishes, seafood and crudo, and grilled chicken.