













DESCREGUT FERA FEROTGE, ORGANIC



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|---|----------------------|----------------------|
|  | Wine Type | Red Wine |
|  | Vintage | 2017 |
|  | Style | Medium Bodied Reds |
|  | Country | Spain |
|  | Region | Southern Spain |
|  | Grower Name | Celler Can Descregut |
|  | Grape Variety | Sumoll |
|  | ABV | 11.50 |
|  | Closure | Natural Cork |
|  | Allergens | Sulphites |
|  | Method | Organic |
|  | Product SKU | DESCREGUTFERA17 |

GROWER



Celler Can Descregut

Husband and wife Marc Mila and Arantxa de Cara Insensé bought and rejuvenated the 19th century farmhouse at Can Descregut, Alt Penedes in 1990 but it wasn't until 2005 that they began making their own wine. From the start they have farmed organically, following biodynamic principles and seeking to m... [Read More](#)

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GRAPE

Sumoll

A very rare large black grape variety native to Penedès, Catalonia. It is one of the forgotten native Catalan varieties that once was used more than Garnacha in Spain. Sumoll was devastated by the 19th century phylloxera epidemic, and was then replaced by the more common grape varieties now seen thro... [Read More](#)

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TASTING NOTES

Fera Ferotge, is named after the wild indomitable beast rooted in the folkloric tales of Penedès. Made from 100% Sumoll - an extinct native Catalan variety with a flavour profile similar to Pinot Noir. There are only 900 bottles made of this unique wine. Pale in colour with vibrant notes of pomegranate and cherries with a peppery finish.

Food Matches

Grilled Halloumi, Duck Confit & Roasted Mediterranean Vegetables