

# Gramona

Artesans del temps

## GRAMONA ENOTECA

Brut · Gran Reserva 1999

**Aged** Aged on their lees "sur lattes" for over 216 months with cork stopper

**Varieties** 75% Xarel·lo | 25% Macabeo

**Vol.** 12,5 %

**Dosage** 7 grams/liter

**Nº bottles** 128



### Production

We assume responsibility for each and every step involved in the winemaking process, from the vine to the bottle. The grapes are picked by hand, go onto a sorting belt, are transferred by gravity, and pressed whole bunch.

This Gran Reserva is aged for 216 months

100% artisanal process. The bottles are sealed with a cork stopper throughout the time they spend resting in the silence of the cellars, which enables the longest ageing periods. We use 'pupitre' racks, and riddling. Medium dosage of 7 grams/litre. The 'expedition liqueur' comes from the family solera, which is well over a century old. A traditional art which has been handed down from generation to generation.

### Viticultura ecológica y biodinámica

Basadas en la minuciosa observación y tratamiento de los factores que influyen en nuestra tierra y en su hábitat. No aplicamos herbicidas ni pesticidas químicos, empleamos recursos naturales con el principal objetivo de preservar el equilibrio del entorno y mantenemos cubiertas vegetales espontáneas para conseguir suelos esponjosos.

A través de la biodinámica, un paso más allá de la ecología, vivificamos nuestras viñas y buscamos elevar los niveles de biodiversidad: aplicamos infusiones y decocciones de plantas para evitar plagas, y elaboramos nuestro propio compost animal y vegetal, y los preparados de nuestra propia granja.

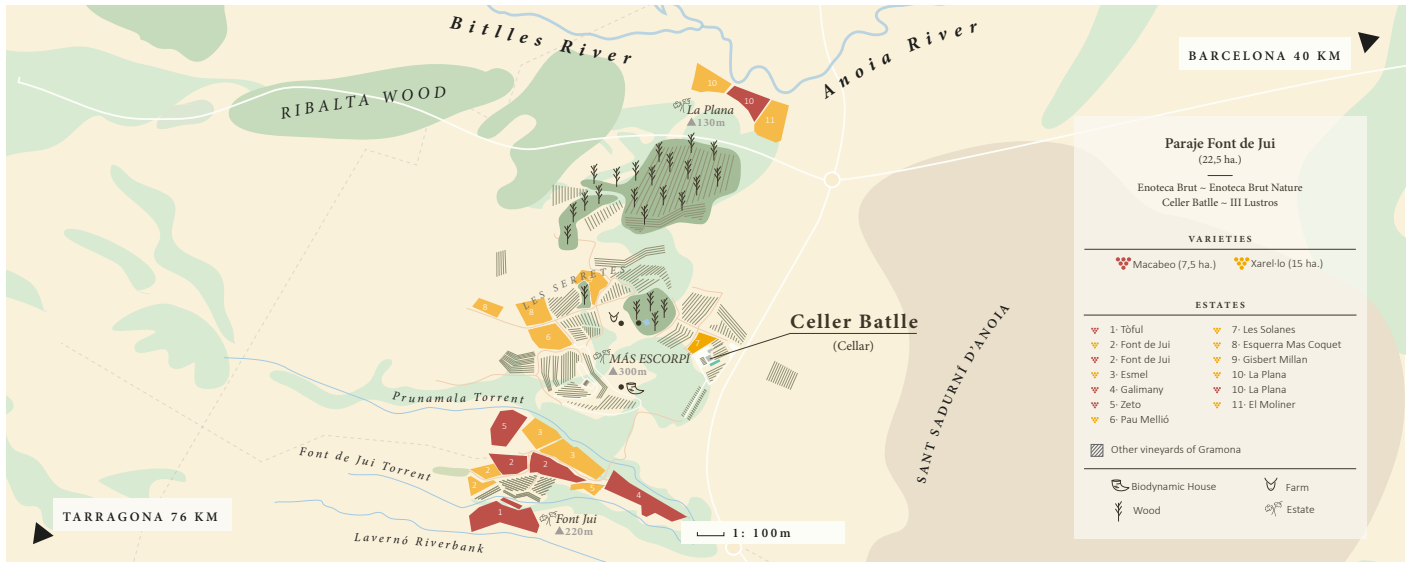


WINE MODERATION  
12.5% ALC/VOL (25% ALC)

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### Tasting notes

#### Apperance

Golden with intense gold tones

#### Nose

It shows great expressiveness and depth. Honeyed notes accompany the fruit (baked apple, louquats, dry figs). Candied orange peel, dried apricot. Floral touches. Distinct ageing character (toast, hazelnuts, nougat, marzipan, cocoa, toffee, coffee). Aromas of undergrowth, dead leaves and mushrooms

#### Palate

Pleasant and very full on entry. Smooth across the palate, with opulent, seductive body. Velvety textured carbon dioxide. A slightly bitter note blends with the powerful acidity of an infinite wine.

#### Food Pairings

This cava will be enjoyed with the most exquisite dishes. It is good with all types of food and recipes and is an ideal accompaniment throughout an entire "tasting menu". But of course, good company and great occasions are what suit it best.

To enhance the beauty of this fine cava, we suggest you serve it at 8 - 10° C in a large balloon wine glass to help it aerate and express its aromas to the full.

Gramona Enoteca can be enjoyed now or, if stored in the right conditions, in a few years' time.



## GRAMONA ENOTECA

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### RECOGNITION & AWARDS

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Enoteca Gramona was launched on the market with the 2000 vintage. The current 2002 vintage has already received the following recognition and awards, including Best Wine of Spain, which, for the first time in history, was awarded to a Cava, according to the Guía Peñín.

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**Guía Peñín 2018.** Enoteca Gramona reaffirms once again the positioning of the top cavas reaching the 'Olympus of the Peñín Guide'. In its latest edition, that of 2018, two of its vintages, 1997 and 2002, both with 98 points, are described by the guide as cavas 'blessed by a wide range of registers [...], all surrounded by a very long and fine bubble and with a structured finish'.

In the last edition, Enoteca 2001 was awarded as the Best Cava and Best Wine in Spain, which was considered by the guide itself as '[...] a historic event of great significance, for opening a new path in the development of the appellation that supports the most sophisticated elaborations [...]', since for the first time in the history of Spanish wine, a sparkling wine is chosen as the best Guide of wines. Enoteca Gramona gets 99 points, only granted five times in the 27 years of history of the most widespread and translated Guide of wines of Spain.

**Guide of Vins de Catalunya 2018.** Enoteca 2002 Brut Nature, Best Sparkling Wine by the Vins de Catalunya Guide 2018. With this distinction, Enoteca consolidates its recognition in this guide since it was already chosen Best Sparkling Wine of the year in 2015 and Best Wine of the Guide in 2013, among all categories.

**Gourmets Wine Guide 2018.** In rigorous blind tasting, this heterogeneous group of experts consider Gramona, for 17 years, the best cava. In its latest edition in 2018, Enoteca 2001 enters in the club of +99 as the best sparkling wine and is ranked among the best rated wines of the guide in its history. In this same edition, the 2002 vintage also obtains 98 points.

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**Mundovino 2017.** Best Cava 2015 (1997), 2016 (2001) and 2017 (2002) (tied), following a rigorous blind tasting. Enoteca Gramona was considered by the publication to be 'a world-class sparkling wine, of great subtlety'.

**World of Fine Wine 2016.** One of the most respected magazines in the UK organized the first blind tasting of the "Finest Cavas" to be held in the UK, with the participation of three highly experienced tasters: Andreas Larsson (World's Best Sommelier 2007), Andrew Jefford (wine writer at Decanter and internationally recognized critic) and Jesús Barquín (sherry expert). The highest scorer was Enoteca 1997, followed by Enoteca 2001.



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**Gastroactitud 2013.** After trying the Enotecas from Gramona, respected wine expert, Federico Oldenburg, said, 'they are sumptuous wines, which have set their sights very high: to compete in the Champions League of sparkling wines on equal terms with the great Champagnes, He also stated that Enotecas are high-flying cavas, which will appeal to even the most devoted champagne fans'.

**Expansión - Fuera de Serie 2013.** 'A Cava at the pinnacle of cavas, Gramona (Enotecas) caused a sensation when tasted blind alongside the most prestigious Champagnes'.

**Guide of Vins de Catalunya.** In 2015, **Enoteca Gramona Brut Nature** was considered to be the best sparkling wine. In 2013, Enoteca Gramona Brut Nature was the best wine in the guide out of all the different categories of wine tasted. In 2016, Gramona again showed the consistent quality of its wines with seven wines awarded over 90 points in blind tastings.

**Guía de Vinos Gourmet 2017.** In rigorously conducted blind tastings, this diverse panel of experts has considered Gramona to be the best cava for the last 17 years. Enoteca obtained 96 points in the latest edition.

**Anuario de Vinos de El País 2017.** The yearbook awarded Enoteca Gramona 97 points, placing it on the "roll of honor".

**Tasting 100% Blind 2017.** Andreas Larsson, one of the most respected wine tasters and World's Best Sommelier 2007, considered Gramona Enoteca to be the best cava.

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**Nº bottles** 128



### Production

Ens responsabilitzem de cada pas de l'elaboració dels nostres vins, des del camp fins l'ampolla. Collim el raïm manualment, utilitzem taula de selecció, entrem el raïm per gravetat i el premsam sencer.

Criança en rima de més de 216 mesos. Procés 100% artesanal. Durant el temps de repòs en el silenci de la cava, fem servir tap de suro, que possibilita les més llargues criances. Ús de pupitres. El remogut i el degollament s'efectuen manualment. Brut Nature, caràcter de la terra i del seu entorn. < 3 grams per litre.

### Organic & biodynamic viticulture

Based on careful observation and the management of the factors which influence our terroir and its habitat. We do not apply chemical herbicides or pesticides, but instead we use natural resources, with the primary aim of maintaining a balance in the environment, and we preserve spontaneous ground cover in order to obtain spongy soils.

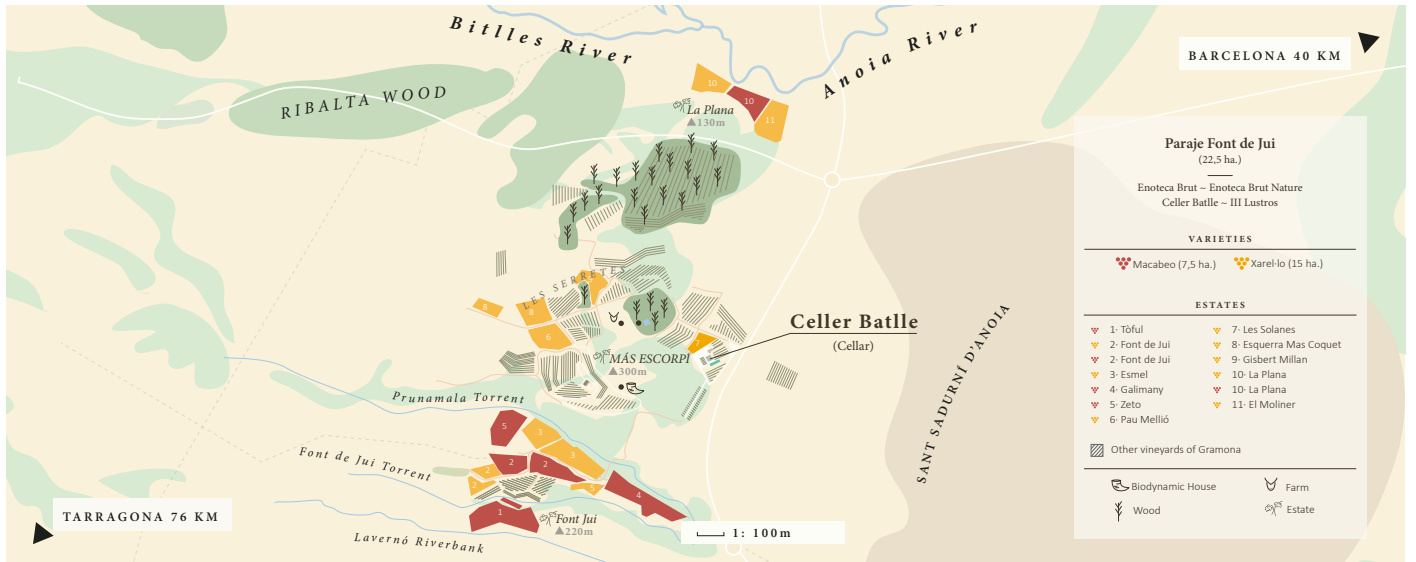
Through biodynamics, which goes one step beyond organic growing, we breathe life into our vineyards and seek to raise levels of biodiversity: we apply plantbased infusions and decoctions to avoid pest infestations, and we make our own animal, and vegetal compost and the preparations of our own farm.



WINE MODERATION  
496 ml / 16.8 fl. oz.

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### Tasting notes

#### Apperance

Golden with intense gold tones

#### Nose

Subtle at first, after 12 years ageing it needs a moment or two to wake up! Yellow fruit which ranges from cool tones to mature notes. Candied fruit, plums, apples and pears. Perfumed tones (patchouli, incense), balsamic notes (eucalyptus, rosemary, bay leaf, fennel). The bakery type notes turn into finely roasted aromas (nuts, toffee, cocoa). Some earthy, saline aromas with a trace of iodine in the background.

#### Palate

Fresh on entry, surprisingly fine carbon dioxide, creamy but with a constant lively acidity. A metallic note adds to the fresh finish with nice, sustained acidity.

#### Food Pairings

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