

Gramona

Artesans del temps

GRAMONA ENOTECA

Brut · 2006

Finca Font de Jui

Aged Aged on their lees "sur lattes" for over 172 months with cork stopper.

Varieties 58% Xarel·lo, 42% Macabeo.

Vol. 12,5 %

Dosage 7 grams/liter.

N° bottles 984



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 172 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.

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 preserve spontaneous ground cover in order to obtain spongy soils, we apply plant-based infusions and decoctions to avoid pest infestations, and we produce our own animal and vegetal compost from our orchard of medicinal plants and our farm of cows, sheep, chickens, and horses.

Finca Font de Jui

Finca Font de Jui consists of about 22.5 hectares, among them, 15 are Xarel·lo and 7.5 Macabeo. They spread from the Anoia River (La Plana, 100 meters above sea level) to the Mas Escorpi hill (350 meters above sea level), which overlooks the town of Sant Sadurní, and its southern slopes. Its soil is clay-limestone: sandy layers along the river and very rocky in the higher and drier areas. Gramona's organic and biodynamic approach on the Finca, as with all of their land, enriches life in the soil, and helps the plants to better adapt to climate change.



WINE MODERATION
10% OF THE VOLUME

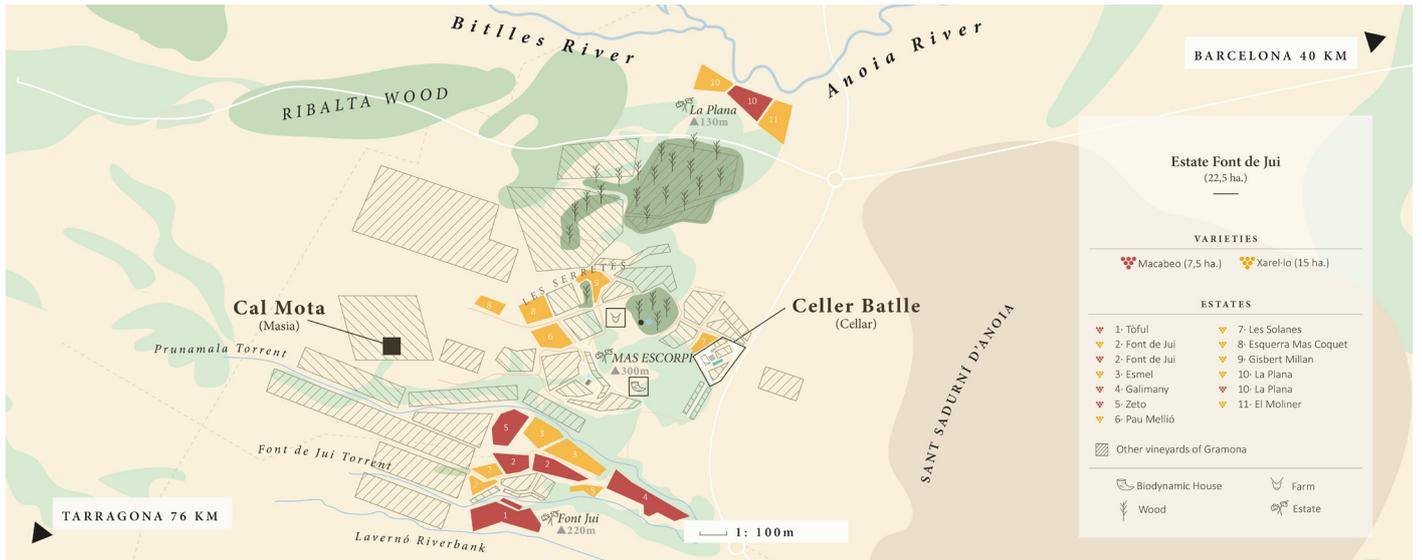
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Tasting notes

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 wine, we suggest you serve it at 8°C - 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.



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RECOGNITION & AWARDS

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.

Guía Peñín 2020. Enoteca Gramona obtains 98 points, reaffirming the positioning of the Penedès sparkling wines, again reaching the “pinnacle of the Guía Peñín”. After the Enoteca Gramona 2001 made history as the “Best Wine in the Guide” with 99 points, in its latest edition, the Guía Peñín states that the work of Gramona “is quite simply the successful achievement of a breakthrough and pioneering vision in the production of sparkling wines (...). These kinds of scores seemed to be the preserve of the great Champagne houses. However, the Gramona family has managed to show that timeless sparkling wines are not only made in France. Many wineries in the area took note of Jaume and Xavier Gramona’s work when they saw the results being obtained and this opened up a virtually unexplored universe for the Spanish sparkling wine producers.”

Wine Advocate. Luis Gutiérrez, the Wine Advocate taster for the Spanish market, awarded the Enoteca Gramona 2004 96 points, qualifying it as the best sparkling wine (ex-aequo) in the latest edition of this North American guide.

Guía de Vins de Catalunya 2020. The reference publication on Catalan wines, which blind tastes over 1,400 wines, places Enoteca Gramona 2004 among the “Els Millors” (the best) category as the “Millor Cupatge Tradicional” (best traditional blend).

Guía de Vinos Gourmets 2020. This diverse group of wine experts, which carries out a rigorous blind tasting, has considered Gramona to be the best sparkling wine in Penedès for the last 19 years. In the latest edition of the guide (2020), the Enoteca 2004 joins the “Liga 99” as the “Best Sparkling Wine” and is among the guide’s highest-scoring wines in its history.