

Gramona

Artesans del temps

GRAMONA ENOTECA

Brut Nature · 2006

Finca Font de Jui

Aged Aged on their lees "sur lattes" for over 160 months with cork stopper

Varieties 60% Xarel·lo, 40% Macabeo

Vol. 12%

Dosage Brut Nature

N° bottles 1.800



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 sparkling wine is aged for 160 months.

100% artisanal process. The bottles are sealed with a natural 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.

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
100% NATURAL
12% ALC/VOL

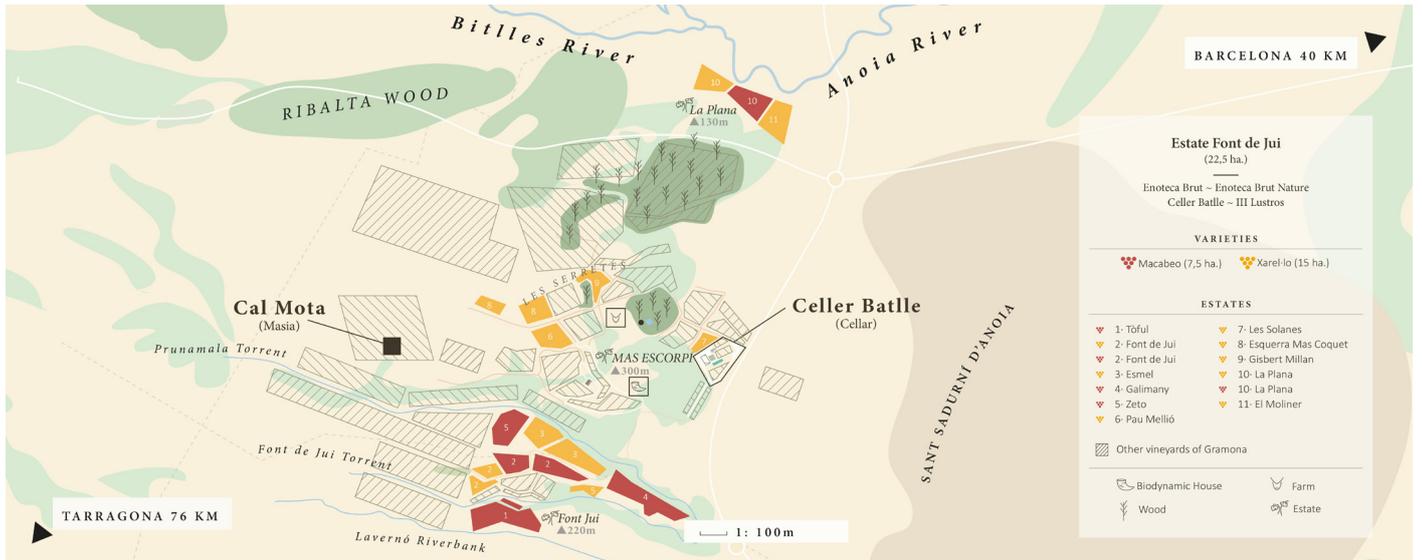
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Finca Font de Jui



Tasting notes

Apperance

Golden with intense gold tones

Nose

Its aromas derived from yeasts that have spent more than 15 years in contact with wine stand out: fine pastries such as crème anglaise, marzipan, brioche. Nuances of cocoa leaf, caramel, white chocolate. These are accompanied by hints of candied stone fruit, dried apricots, and some spicy notes such as white pepper. The balsamic overtones such as fennel, rosemary and bay leaves, refresh the whole.

Palate

The wine is fresh on entry with surprisingly fine bubbles. Silky, unctuous, but still fresh and lively.

Food Pairings

This sparkling wine 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 sparkling wine, 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.



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RECOGNITION & AWARDS

Enoteca Gramona was launched on the market with the 2000 vintage. The current 2006 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 Traditional Method Sparkling Wine from Penedès, according to the Guía Peñín.

Guía Peñín 2023, 2022, 2021, 2020, 2019, 2018 and 2017 Enoteca Gramona Brut Nature heads the podium for sparkling wines with 99 points out of 100.

Enoteca 2001 was awarded as the Best Sparkling Wine of the Country and Best Wine in Spain, which was considered by the guide itself as a historic event of great significance, since for the first time in the history of Spanish wine, a sparkling wine is chosen as the best Guide of wines.

Decanter 2022 Enoteca is considered the Best Sparkling Wine of the Guide.

Guía de Vinos Gourmets 2022 and 2020 In a rigorous blind tasting, is considered Gramona, for 18 years, the Best sparkling wines. Enoteca is considered the Best Sparkling Wine of the Guide.

Guía de Vins de Catalunya 2022, 2020, 2018 and 2015 Enoteca Gramona, Best Sparkling Wine of the Guide and Best Traditional Coupage.

Guía Peñín de las Burbujas 2021 Enoteca heads the podium with 99 points.

Anuario de Vinos El País 2020 Enoteca obtains the podium of the best wines in Spain and the most highly valued sparkling wine.

Wine Advocate 2019 Enoteca is positioned as Best Sparkling Wine in this North American guide.

El Mundo Vino 2016, 2014 and 2015 Enoteca Gramona Brut Nature is considered the Best Sparkling Wine in the Country.

The Champagne & Sparkling Wine World Championships 2013 Enoteca Gramona Brut Nature is considered the Best Sparkling Wine on the market.

The World of Fine Wine 2013 Enoteca Gramona, Best Sparkling Wine of the Country in blind tasting.