

Gramona

GRAMONA GRA A GRA

Pinot Noir · Natural sweet wine · 2012



Varieties	100% Pinot Noir
Vol.	13%
Estates	Mas Escorpi

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.

Production

In order to produce a sweet wine, the grapes are left to overripen on the vine until they shrivel up into raisins.

At the time of harvesting, the grapes had reached 24 degrees potential alcohol in perfect health. Two thirds of the grapes on the vines are harvested in 20 kg boxes and placed in a cryogenic-chamber for 36 hours to bring the temperature down to 0 °C.

The grapes are then destemmed **berry by berry** on the sorting table and transferred into a wooden vat where they undergo a 10 day pre-fermentation maceration (5 °C). Pigeages (punching of the cap) are carried out every 12 hours to extract as much colour as possible. When the must starts fermenting, it is immediately removed from the vat. On the same day the third of the grapes, which has remained on the vine, the over-ripened, shrivelled Pinot Noir, is harvested. These were added to the must which has started to ferment at 13°C. Fermentation lasts almost 6 weeks until it stops naturally with 150 g/l of sugar and 13% vol.

Finally, the wine is aged in French oak barrels for 7 months in order to round it out.

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Tasting notes

Appearance

Cherry coloured hue.

Nose

Delicate and full of character. Floral notes - Mediterranean wild flowers - mingle with its fruity essence (red berries) and Mediterranean herbs.

Palate

Deliciously floral on entry, fruity body and smooth tannic structure. It shows a charming, silky, enveloping character on the palate. Nice acidity which adds fullness and freshness.

Food pairings

Pastries with red fruit. Chocolate is a nice, interesting match with different intensities and textures. Catania's (chocolate truffles), brownie, *coulant de Chocolat* (squidgy chocolate pud) with a red berry *coulis*. It also pairs well with medium to strong, and even blue, cheeses.



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AWARDS

Guía Repsol (Repsol guide). 91 points.

Guía El Economista de Vinos y restaurantes (The Economist guide to wines and restaurants).
Outstanding wine.

Guía Peñín (Peñín guide) 2013 - 2011. 93 points. Classed among the best crianza wines in Spain.

Guía Vivir el Vino (Living in wine guide) 2014. Best sweet wines of the year.