

Gramona

GRAMONA MUSTILLANT ROSAT

Natural sparkling wine · Organic



Varieties	Syrah 35%, Merlot 65%
Vol.	12%
Estates	After years of work focused on the vineyards, we are delighted to present the Mustillant Rosat, produced from organic grapes and which has obtained the CCPAE quality mark from the Consell Català de la Producció Agrària i Ecològica (Catalan Council of Organic Agricultural Production).

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.

Elaboración

After checking their health, the bunches of grapes are de-stemmed and crushed. A maceration on the skins is then carried out to extract as much of the grapes' aromatic potential as possible and obtain the desired colour. Extraction of the free run juice and the must resulting from a gentle pressing in a pneumatic press. The first fermentation is carried out at low temperature (16 °C). For the second fermentation the selected yeast strain is used for long enough to ensure a stable prise de mousse (second fermentation).

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Tasting notes

Appearance

Intense pink hue with raspberry tones.

Nose

Good intensity. Red forest fruit, wild strawberries, blueberries and blackberries. Caramel notes with lollipop aromas which blend in with the fruit. Subtle tone of fennel.

Palate

Delicious on entry, good volume and structure. Nice carbon dioxide, fine beading which caresses the palate. Wonderful acidity on the finish. A well-balanced, smooth, and refreshing wine.

Food pairings

Great as an aperitif. A nice accompaniment to light, fresh foods. Ideal for seafood and fish, rice, and all types of pasta.

We recommend serving this wine at 6 -8 °C. Ideally, it should be consumed within a year of bottling to preserve all the freshness and liveliness of its tiny bubbles in every glass.

A wine for enjoying in the garden, by the pool or at a barbecue.

These are modest wines, providing simple pleasure. Our aim is to convey the origins of the wine: to bring a Mediterranean flavour to the table, refreshing and quenching the thirst with a wine which is unbeatable value for money.