



GRAMONA INNOBLE RP20

Brut Nature

PERPETUAL RESERVE 2020

Perpetual reserve is an ancestral practice that we have recovered at Gramona. We maintain base wines from the same vineyards, of the Xarel·lo variety, in fudres, large 3,000- and 6,000-liter barrels, which we feed with young wine from the latest harvest. With this joint aging process, we seek to let the older wines educate the younger ones, and to preserve the aromatic profile and mouthfeel that perpetual reserve wines develop.

Innoble is a 100% xarel·lo sparkling wine created as a tribute to our ancestors.

WINEMAKING

Every September, we add fresh must from the latest harvest to the reserve wine that will make up the blend. This must comes from the same vineyards in Les Tres Serres that fill the casks where the base wines are aged. The coincidence of origin closes the circle of the typicity of this single-varietal sparkling wine and helps to achieve the subtle balance that only attentive and careful craftsmanship can provide.

TASTING NOTES

Golden in colour, the complexity of its aromas is reminiscent of ripe golden apple, breadcrumbs and lemon. It has a long finish with a hint of minerality. It is a fresh and powerful brut nature, which goes very well with meat, fish and grilled vegetables.



Les Tres Serres Estate

At an altitude of 249 metres, it comprises seven east-west facing vineyards of Xarel·lo, covering just over 4 hectares.

Ageing

Over 66 months

Varieties

100 % xarel·lo

Technical data

Alcoholic content 12 %

Total acidity 3,85 g/l H₂SO₄

Sulfites 48 mg/l

pH 3.04

Sugar <0 g/l



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LES TRES SERRES ESTATE

Next to the Mestres forest, the Les Tres Serres estate occupies 4.5 hectares of various vineyards planted with xarel·lo.

TERROIR VITICULTURE

In order to keep our terroir alive, we implement vineyard-friendly viticultural practices. We preserve and protect the unique character and natural characteristics of our soils, recognising their importance in the quality and uniqueness of our sparkling wines.

The artisanal work in the vineyard involves various disciplines such as soil classification, respectful pruning, goblet planting, grafting on American rootstock in the vineyard and green pruning, among others. Each of these techniques used in the vineyard requires constant observation and dedication.

One of our most precious values is the deep connection we manage to establish with nature. Treading the vineyard every day makes us aware of the vegetative cycle and allows us to work efficiently and responsibly.