



GRAMONA BRU

Pinot Noir · Demeter · 2017

Varieties	100% Pinot Noir from biodynamic agriculture and vinification certified with the DEMETER mark.
Vol.	13%
Nº bottles	3.358



Terroir. Organic & biodynamic viticulture

In Mas Escorpí, at 300 meters above sea level, we find our 32 year old Chardonnay and Pinot Noir vineyards, planted in a stony and fresh land with more than 40% lime. The production of this vineyard is around 2,500 / 3,000 Kg. per hectare. 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

We collect the grapes from the Mas Escorpí estate in 25kg crates. The selected grapes are then sorted again on the sorting table. The pre-fermentation takes place at 12°C, and the fermentation and maceration take in 3000l foudres, with a traditional punching down of the cap carried out over a two-week period to preserve the tanins' silkness. After devatting, the wine goes into 300 litre French Allier oak barrels (fine grain and medium toast) and undergoes a spontaneous malolactic fermentation. The wine remains on its fine lees until the first racking in spring. It will be aged for a total of 8 months in a 33% of new barrels before going into bottle, where it will spend at least one year rounding out before being released onto the market.

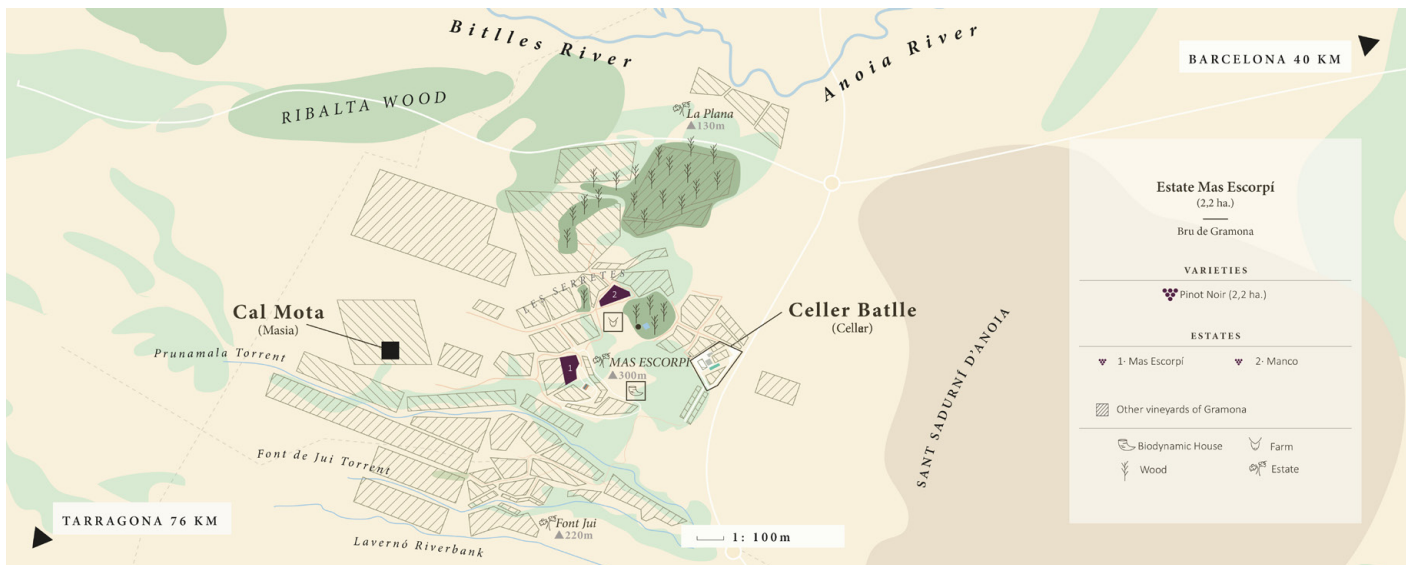


The Demeter certification guarantees that a wine has been produced following biodynamic methods and is identified by the Demeter seal. **At Gramona, the seal relates to both the growing of the grapes and the winemaking.**



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Estate Mas Escorpí.

Tasting notes

Appearance

Medium intense garnet hue with raspberry tints.

Nose

Intense and concentrated. Wild fruit in season (blackberries and blackcurrants). A floral overtone (violets) melts into aromatic notes from the wine's ageing - vanilla, pepper, tobacco leaves and hints of chocolate.

Palate

Forceful attack, medium-bodied, pronounced tannin. Retronasal aromas of dark fruit, spice and a touch of tapenade, complemented by a long-lingering and lively acidity on the finish.

Food pairing

Red meat, feathered game, stews.