



CUVEE 319

2016 was an extremely dry vintage, the harvest was one-fifth lower than the average of previous years; a very demanding vintage for winegrowers. 2017 was atypical: the grapes were extremely healthy and the balance between sugar and acidity was excellent. Very good quality and relatively little fruit. Thanks to the rain, the average temperature of the 2018 vintage remained moderate and the grapes retained a very interesting level of acidity for wines destined to long ageing.

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

GRAMONA INNOBLE CUVÉE 319 Brut Nature

WINEMAKING

To obtain this sparkling wine, we first elaborate base wines from different vintages with which we then look for the perfect coupage. The cuvee 319 blend is made up of three vintages: 24% from 2016, 26% from 2017 and 50% from 2018. Ageing in foudres, large 3,000 and 6,000 litre barrels that allow for optimal micro-oxygenation of the wine, brings structure, elegance and complexity to our first multi-vineyard or reserva perpetua sparkling wine.

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

4.5 hectares of xarel·lo

Ageing

Over 56 months

Varieties

100 % xarel·lo

Alcohol content

12 %

Brut Nature



GRAMONA INNOBLE CUVÉE 319

Brut Nature

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.



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AWARDS



Decanter 2023 Silver Medal to Innoble.



Wine Advocate 2024 and 2022 gives Innoble 92 points out of 100.



Guía Peñín 2026 and 2023 awards Innoble 93 points out of 100.



Premis Vinari 2022 Gold medal in the white sparkling wine category.



Guia de Vins de Catalunya 2023 Innoble gets 9,68 points out of 10.

