

Gramona

Artesans del temps

GRAMONA ARGENT

Brut · 2019

Ageing more than 40 months with natural cork stopper

Varieties chardonnay

Vol. 12%

Brut



Vintage 2019

The first months of the year were very dry. The rains started in April and became regular during the following months, without intense episodes. This balanced rainfall, together with slightly lower temperatures than in previous years, was the key to obtaining grapes without any health problems, with slow and uniform ripening and a perfectly average yield. This vintage is classified as very good.

Winemaking

We began harvesting the Chardonnay on 7 August, slightly later than in the previous vintage. After the manual harvest in 25 kg boxes and the passage through the selection table, we pressed the whole bunches, with 52% of the extraction, separating the fractions and choosing the must with the lowest pH, the most suitable for long ageing.

Once the tirage has been completed, Argent is aged for more than 40 months. The process is entirely handmade and, during the time of resting in the cellar, we use natural cork stoppers, which favours the longest ageing. We use desks for clarification. The stirring is done by hand, as is the disgorging, after which a moderate dosage of approximately 4 grams per litre is added.

Biodynamic viticulture at our vineyards

We apply biodynamic vineyard management with the aim of achieving more expressive, more concentrated and more complex grapes. We seek to integrate the vines into a landscape where the energy flows, the vital forces are balanced and the quality of the fruit maintains its excellence year after year.

We harvest our chardonnay in the vineyards of Mas Escorpí, las Solanas, la Serreta, Bourguignon and el Serralet. The vines have an average age of thirty years and are planted in a stony and cool soil, with more than forty percent lime. They give us a very limited production, around 2,500 - 3,000 kilos per hectare.



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Sensations and pairings

It has a pale yellow colour with greenish reflections. It is subtle, elegant and fresh. It gives off aromas of lemon and melon, as well as subtle and integrated notes of breadcrumbs and lemon curd. Reminiscent of cut flowers.

Fresh on entry, it has good volume on the palate, a fine, elegantly present bubble, and a dry finish with good acidity. In the aftertaste we find fruit, pastries and a mineral, saline touch, and when it comes to pairing, it goes very well with all kinds of seafood, especially oysters. It is also a great accompaniment to cheese, cold meats and foie gras.

To enjoy this wine to the fullest, we suggest serving it between 8°C and 10°C.

AWARDS

AVINOS

Anuario de Vinos El País 2018 94 points out of 100.

GUÍA DE VINOS GOURMETS

Guía de Vinos Gourmets 2016 97 points out of 100 in a blind tasting. Among the best sparkling wines for 17 consecutive years.

Guía Peñín

Guía Peñín 2015 - 2010 93 points out of 100.

Robert Parker
WINE ADVOCATE

Wine Advocate 2015 90 points out of 100.