

Gramona

Artesans del temps

GRAMONA ARGENT ROSÉ

Brut nature · 2020

Ageing more than 30 months with natural cork stopper

Varieties 100% Pinot noir

Vol. 12 %

Brut nature



Vintage 2020

This year, which was rainy and warm, was difficult in many ways and also for the vines. Downy mildew is considered to be the worst in the last hundred years in Penedès. Thanks to biodynamic viticulture, especially the preparations that vivify the soil and improve the resistance of the vines, the harvest was completed, although with fewer grapes than expected. It was an atypical vintage, but of great quality.

Winemaking

The Pinot Noir grapes were harvested on 7 August. After manual harvesting, the grapes went through the sorting table before entering the press by gravity. We collected 52% of the extraction and the fractions were meticulously separated. The must fermented in French oak barrels of 600 and 300 litres of various uses, at a temperature of 14 °C, to obtain a fresh, elegant base wine with a firm skeleton, always taking care of the balance between aromatic expressiveness and tannin, and after pressing, Argent Rosé is aged in rhyme for more than 30 months. The process is entirely handcrafted. We use natural cork stoppers, which favours the longest ageing. We use desks for clarification. Stirring and disgorging are also carried out by hand.

Biodynamic viticulture in our vineyards

We practice 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 pinot noir in the Mas Escorpí and El Manco vineyards. The vines have an average age of twenty-five years and are planted in cool, stony soil, with more than 40% lime content, at an altitude of 300 metres above sea level. They give us a very limited production, around 2,500 - 3,000 kilos per hectare.



WINE MODERATION
12% ALC/VOL (24% ALC BY VOL)

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Sensations and pairings

Golden in colour with rose gold highlights, it offers aromas of ripe stone fruit, roses and wilted flowers. The ageing notes come from bread crust and fallen leaves.

The crisp, fully integrated carbonic acidity melds with a sustained acidity and a mineral note closes the whole. Its ideal harmonies are richly spiced, oriental and Caribbean dishes. To enjoy this wine to the fullest, we suggest serving it between 8 °C and 10 °C.

AWARDS

GUÍA DE VINOS GOURMETS

Guía Gourmets 2021 and 2016 93 and 94 points out of 100, respectively.

Guía Peñín

Guía Peñín 2021, 2015 and 2010 93 points out of 100.

Robert Parker
WINE ADVOCATE

Wine Advocate 2015 91 points out of 100.

LA GUÍA
de vins de Catalunya

Guia de Vins de Catalunya 2014 9,08 points out of 100 in blind tasting.