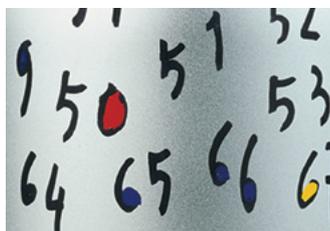
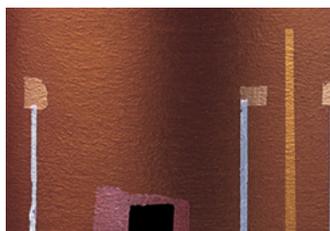
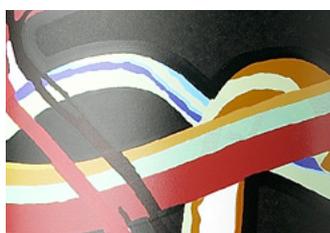


Gramona

Artesans del temps

GRAMONA COL·LECCIÓ D'ART

Magnum · 1999



Ageing Aged on their lees “sur lattes” for over 96 months.

Varieties 100% Chardonnay

Vol. 12 %

Dosage <6 grams/litre.

Conceived for the enjoyment of a select few, its vocation is to help many. All of the following acclaimed artists –Josep Guinovart, Rafael Canogar, Albert Ràfols-Casamada, Modest Cuixart, Juan Manule Brotó – have had their work silk screen printed onto a Gramona magnum bottle. This limited edition of hand-numbered bottles contains a Gran Reserva, whose maturity and captivating blend is unrivalled. Proceeds from the Collection go to the Joan Salvador Gavina foundation.

Organic & biodynamic viticulture

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 assume responsibility for each and every step involved in the winemaking process, from the vine to the bottle. The grapes are picked by hand, go onto a sorting belt, are transferred by gravity, and pressed whole bunch.

It is aged in magnum bottles stored on their sides (“sur lattes”) for not less than 96 months - longer than required for a Gran Reserva according to the D.O. regulations. The process is 100% artisanal. The bottles are sealed with a cork stopper throughout the time they spend resting in the silence of the cellars, which enables the longest ageing periods. The bottles are riddled on “pupitre” racks and disgorged by hand.

Medium dosage of 6 grams/litre. The “expedition liqueur” comes from the family solera, which is well over a century old, a traditional art which has been handed down from generation to generation.

Gramona

GRAMONA COL·LECCIÓ D'ART

Magnum · 1999



Tasting notes

Apperance

Bright, vibrant straw yellow with highlights of new gold.

Nose

Extremely intense with complex fruity and floral aromas of great depth, against a backdrop of freshly baked bread, a burst of citrus, wrapped around dulce de leche sweets.

Palate

Clean on entry, the velvety creaminess creates a coat of fine bubbles. It expands and envelops the entire palate. Extremely fresh.

Food Pairings

It is the perfect sparkling for celebrating special occasions, and the ideal accompaniment throughout an entire meal or evening.