GRAMONA CELLER BATLLE
Brut · 2010

Estate Font de Jui

Aged  Aged on their lees “sur lattes” for over 100 months with cork stopper.
Varieties  65% Xarel.lo and 35% Macabeu.
Vol.  12 %
Dosage  5.5 grams/liter.
Nº bottles  4.800

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. This Gran Reserva is aged for 100 months. 100% artisanal process. 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. We use ‘pupitre’ racks, and riddling. Medium dosage of 5.5 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.

Estate Font de Jui
Finca Font de Jui consists of about 22.5 hectares, among them, 15 are Xarel.lo and 7.5 Macabeo. They spread from the Anoia River (La Plana, 100 meters above sea level) to the Mas Escorpi hill (300 meters above sea level), which overlooks the town of Sant Sadurní, and its southern slopes. Its soil is clay-limestone: sandy layers along the river and very rocky in the higher and drier areas. Gramona’s organic and biodynamic approach on the Finca, as with all of their land, enriches life in the soil, and helps the plants to better adapt to climate change. It is a Bordeaux-style Finca, a chateau concept, grouping plots of more than one grape variety, essential to the wine’s identity, around the Celler Batlle winery, located at the heart of the Finca.
Tasting notes

Apperance
Straw yellow with golden highlights with very bright tones.

Nose
Intense and complex. Ripe white fruit: peaches, golden apple, quince. Citrus fruits like lemon peel. Flashes of aromatic herbs and white flowers, such as pine and cherry blossom. The aging notes are endless: crust of toasted bread, puff pastry, brioche, nuts (such as toasted hazelnuts and almonds), English cream, coffee, praline, vanilla...

Palate
The entrance is powerful and with enormous nuances. Balance between maturity and freshness. Fine bubble, flux, creamy that gives a feeling of fullness, a caress to the palate. Expressive retronasal way that confirms the memories of fruit and its long aging. Subtle end of mineral memories.

Food Pairings
This sparkling will make you enjoy all the delights of great meals. It is respectful with all raw materials and elaborations. Ideal to accompany an entire tasting menu. Although without a doubt good company and great moments are your best harmony. To enhance the beauty of this wine, we suggest serving it between 8ºC and 10ºC and taking it in a wide glass to favor oxygenation and its expressiveness. Celler Batlle can be consumed now or, if kept in proper conditions, it can be enjoyed in the future.
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RECOGNITION & AWARDS

**Guia Peñín 2020.** Celler Batlle 2009 is on the Podium with 96 points. In this same edition, the 2005 vintage is located within the Best Wines of the Guide with 99 points.

**Guia de Vinos Gourmet 2020.** It obtains again 98 points in blind tasting, being considered Best Sparkling of the Guide.

**Guia de Vins de Catalunya 2020.** Celler Batlle is included in the category of The Best.

**Decanter 2020.** Celler Batlle 2009 obtains a Platinum Medal with 98 points, being the best rated Spanish sparkling.

Also, in an article of Decanter Magazine, the Masters of Wine Pedro Ballesteros and Sarah Jane Evans consider this sparkling wine the most propitious (and the only chosen one) for storage in the cellar due to its long potential in the bottle.

**Wine Advocate.** 95 points.

**Jancis Robinson 2020.** (Blind tasting by Ferran Centelles, El Bulli’s former and sommelier, specialized trainer and editor). Chosen Best Spanish Sparkling with 18.5 points.

**Anuario de Vinos de El País 2020.** With 96 points, Celler Batlle is placed in the top of the Wines of Spain. CSWWC (Champagne & Sparkling Wine World Championship), led by Tom Stevensons and Essi Avellan MW, awards Gramona Celler Batlle 2009 Gold Medal and is considered Best Spanish Sparkling and Best Corpinnat.

**Proensa 2020.** 95 points.