

GRAMONA XAREL·LO FONT JUI

Xarel·lo · Demeter · 2016

Varieties	100% xarel.lo from biodynamic agriculture and vinification certified with the DEMETER mark.
Vol.	13%
Estate	“Font Jui” is a family estate of 4 hectares of Xarel.lo, with very particular clay-limestone soil.
Nº bottles	5.422



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

Harvested by hand and selected on a sorting table. Pressing of the whole grapes. We only use the free run juice. Temperature-controlled fermentation at 14 °C. This wine is fermented and aged in 300 litre French oak barrels (fine grain and medium toast). 33% new barrels are used and the remainder are second and third vintage barrels in order to respect the character of the grape to the full. Ageing on the lees during 3 months.



The Demeter certification guarantees that a wine has been produced following biodynamic methods and is identified by the Demeter seal. **At Gramona, the seal relates to both the growing of the grapes and the winemaking.**



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Tasting notes

Appearance

Pale yellow with slightly golden nuances.

Nose

Distinctive personality. Expressive stone fruit aromas, loquats and peaches. Ripe citrus fruits, quince against a herbal backdrop - seductive notes of fennel, laurel, fresh herb, chamomile, thyme and rosemary. The wine gradually opens when left to breathe in the glass and we discover the elegant result of its ageing - aromas of almond shells, fresh bakery, nutmeg, white pepper, vanilla stick. Slightly saline and mineral-like aromas.

Palate

Pleasant on entry, full-bodied, full and unctuous. The fruit, mingled with saline notes, comes through again via retro-olfaction. Pleasant, good length finish, nice refreshing sensation.

Food pairings

A wine with endless gastronomic matches. White and blue fish. Seafood, we suggest trying it with oysters. White meats in general. Medium strength, soft cheeses. To appreciate the wine at its best, we recommend that it is served at 8-10°C.



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AWARDS

Guía Peñín (Peñín guide) 2015. 93 points

Guía Gourmets (Gourmets guide) 2014. 93 points.

Guía Gourmets (Gourmets guide) 2013. Best white wine, according to readers of the guide.

El País Wine Yearbook 2013. 94 points.

Guia de Vins de Catalunya (Catalonia wine guide) 2014. 9.39 points.

Vinum Nature HOJA DORADA (GOLDEN LEAF) 2013-2014. Excellent quality organic wine.

Concurso de Vinos DO Penedès (Penedès DO wine competition) 2012. Silver Medal.