

Gramona

GRAMONA FRISANT DE GEL

Gewürztraminer · 2018

Varieties	100% Gewürztraminer
Vol.	9,5 %
N° bottles	4.408



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

The wine starts its production process as Vi de Glass, which has been produced since 1997 and formerly known as Vi de Gel. The production process has evolved over time in the pursuit of a single objective: to extract “the essence”, i.e. the very best part of the grape. After years of research, the wine is currently made with a prototype fed by liquid nitrogen –In the same way as nitrogen is used in prestigious, avant-gard cuisine to produce the most sublime culinary creations. To obtain the *frizzante* effect, a second fermentation of some of the wine’s sugars is carried out.

This wine is a *vino dulce de frío*, a new classification which was recently introduced into the Penedès Designation of Origin.

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Tasting notes

Appearance

Pale yellow with golden highlights.

Nose

Medium intensity. Fragrant with aromas of white fruits -citrus peel, lychees, peaches, sweet pears-, white flowers and subtle herb notes.

Palate

Delicious on entry, medium-bodied. Very nice velvety texture. Fruity aromas. Very refreshing finish.

Food pairings

We recommend serving this sparkling wine very well chilled, around 6°C. Nice with desserts, especially fruity desserts. Ideal with cheese and as a *digestif*.