

*Gramona*

## GRAMONA GESSAMÍ

Organic · 2019



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### Varieties

Varieties: 45% Muscat (40 % Muscat de Frontignan 5% Muscat de Alexandria), 45% Sauvignon Blanc, 15% Gewürztraminer.

Wine certified with the **(CCPAE)** seal of the **Consejo Catalán de Producción Agraria y Ecológica** (Catalan Council of Organic Production).

### Vol.

11%

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### 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

A cold pre-fermentation maceration on the skins is carried out to extract as much aromatic expression as possible. This is then followed by a soft pressing. Fermentation is controlled temperature of 15°C. We stop fermentation with cold in order to preserve six grams of residual sugar per litre.

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### Tasting notes

#### Appearance

Pale with greenish brilliant highlights.

#### Nose

Great aromatic intensity reminiscent of a walk in the springtime. It evokes the cool, fresh air, a bunch of white flowers, jasmine, orange blossom, and rose. Aromas of anise and chamomile tea. Newly cut grass. Table grape, pineapple, peach, and a citric breeze.

#### Palate

Pleasant on entry, light bodied and silky on the palate. Fantastic acidity that gives a great freshness to the wine.

Gessamí obtains the balance of its fruity and floral character is such that it shifts between delicate softness of unctuous structure and a cheerful and refreshing spirit.

#### Food pairings

Appetizers, salads, and grilled vegetables. All kinds of fish or seafood. Very good with Japanese food. Rice, paellas.

We recommend serving this wine at 8-10 °C.



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### AWARDS

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**Guía de Vinos ABC.** 92 points.

**Guía Peñín 2017 (Peñín Guide).** 90 points.

**Concurs D.O. Penedès 2015.** Silver Medal.

**Guia de Vins de Catalunya 2015 (Catalonia wine guide).** 9,29 points.

**El País Wine Yearbook 2013 2013.** 88 points.

**Los Supervinos (the super-wines) 2014.** 5 stars.

**Concurso D.O Penedès 2012 (D.O. Penedès competition).** Silver Medal. Best Young White Wine. Gold Medal. Best Young White Wine

**GIROVI competition 2011.** Silver Medal.

**Stephen Tanzer's International Wine Cellar.** 91 points.

**Concours Mondial de Bruxelles (Brussels international competition).** Silver Medal.