

# Gramona

Artesans del temps

## GRAMONA GRAN CUVEE DE POSTRE

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**Ageing** Aged on their lees “sur lattes” for over 30 months.

**Varieties** 33% Xarel·lo, 33% Macabeu, 33% Parellada.

**Vol.** 12 %

**Dosage** <50 grams/litre.

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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

The smooth, well-integrated “expedition liqueur” creates a soft, mouth-filling, elegant sparkling, perfect for “sweet occasions”. The dosage (50 grams/liter) comes from our old solera which gives the wine a unique character, the result of years of experience.

This sparkling has been aged for 30 months, which is unusual for this classification and making it the longest-aged sweet sparkling wine on the market. Sipping a glass of sweet Gramona is an amazing experience.

*Gramona*

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### Tasting notes

#### Apperance

Intense straw yellow with golden highlights.

#### Nose

Deep and intense. Thousands of different floral notes. Fruit compote, quince, dried apricots. A hint of liquorice and faded flowers lingers in the background. Very pronounced fresh bread aromas mingle with sherry-like aromas from the "expedition liqueur".

#### Palate

Deliciously sweet on entry. Very smooth, full, creamy carbon dioxide. A pleasant and distinct sweet finish.

#### Food Pairings

This sparkling wine is ideal with exquisite desserts and is one of the only sweet sparkling to be made from very fine wines. Aged for 30 months, it allows sweet wine lovers to enjoy the softness and sweetness of a sparkling without foregoing elegance and the finest production process.



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## RECOGNITION & AWARDS

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**Guía Peñín (Peñín Guide).** 88 points.