

Gramona

Artesans del temps

GRAMONA IMPERIAL

Brut · Organic · 2015

Ageing Aged on their lees "sur lattes" for over 60 months.

Varieties 50% Xarel·lo, 30% Macabeo, 15% Chardonnay, 5% Parellada
Each grape variety is vinified separately.

Vol. 12 %

Dosage 8 grams/litre

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 in left in boxes of 25 kg each, go onto a sorting belt, are transferred by gravity, and pressed whole bunch.

We use heads and hearts (52.5%) of the must fraction with our presses specialized in the pressing of whole grapes, coming from 12 different plots of our association Aliances per la Terra.

The touch of 'expedition liqueur' from our solera, which is well over a century old, gives this sparkling wine our unmistakable signature, a symbol of elegance that has made this sparkling wine a classic for its loyal drinkers. Medium dosage of 8 grams/litre.



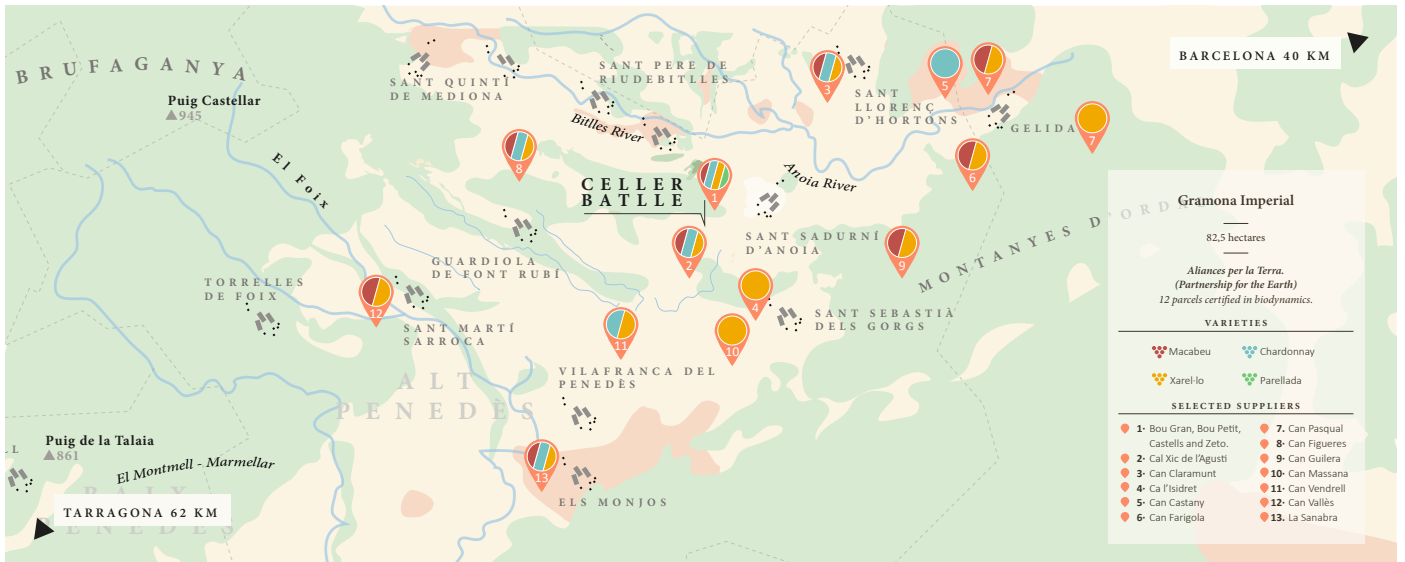
* Available in 1.5 litre (magnum) bottles.

Vintage 2015

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Tasting notes

Appearance

Pale yellow with golden highlights.

Nose

Good intensity. Ripe white fruit such as apple and peach. Aniseed notes, fennel. Nice balance between notes of freshly baked bread and subtle citrus peel aromas. Dried nuts. Subtle toast and yeast notes with buttery aromas.

Palate

Wide on entry, full and creamy on the palate. Velvet-like bubbles. Refreshing finish. The white flowers and fruit aromas come through again on the palate against a backdrop of freshly baked bread. A sparkling wine with structure, which shows its personality and finesse year after year.

Food Pairings

Gramona Imperial is particularly versatile and can be enjoyed throughout the meal, from the 'aperitif' through to the 'digestif'.



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RECOGNITION & AWARDS

Guía Peñín 2020. 93 points.

Guía Gourmets 2020. 91 points in a blind Tasting.

Guía de Vins de Catalunya 2020. 9,58 points in a blind Tasting.

Wine Advocate. 92 points.

Jancis Robinson. 17points. Tasted by Ferran Centelles: "A soft and perfectionist profile. It's like it brings together all the qualities of a nice sparkling wine. It has a bit of everything, all in balance and with elegance".

Guía Proensa 2020. 93 points.

Decanter World Wine Awards 2020. Silver. 90 points.

CSWWC (Champagne & Sparkling Wine World Championship). Gold.

Anuario de Vinos Ed. El País (El País Wine Yearbook) 2020. 94 points.

Guia de Vins de la Setmana Vitivinícola 2020. Best Sparkling Wine.