



GRAMONA ALIANCES LA CUVÉE

Extra Brut · 2022

VINTAGE

Bud break was somewhat late because of the spring cold, but temperatures rose and the vine cycle was soon back to normal. After suffering four very severe heat waves in which temperatures accelerated the plant cycle more than ever, the added water stress caused many vines to stop their activity very early. Berry size was about half the average size. The ripening cycles of all varieties were compacted, resulting in a fast harvest. In terms of health, of fungi and pests, there were no problems. It will be remembered as a very demanding vintage.

A fresh, versatile sparkling wine

WINEMAKING

The grapes were harvested by hand, in 25-kilogram boxes. The grapes were immediately passed through the sorting table and then the whole bunches were pressed. Fifty percent of the extraction was obtained and the different fractions were meticulously separated. Fifteen percent of the cuvée, before being bottled for secondary fermentation, enjoys an ageing in 300-litre oak barrels. After bottling, the bottles are aged for a minimum of 24 months in the cellar. Just at the moment of disgorging, a minimum dosage of 3 grams per litre is carried out.

TASTING NOTES

On the nose, with a medium intensity, it presents elegant floral notes accompanied by aromas of stone fruit, such as peach and apricot. We also smell golden apple, lemon peel and pineapple. Aromas of breadcrumbs, almonds and some balsamic notes of fennel and laurel are present. On the palate, it offers a friendly, medium-bodied entry that embraces the senses, with an invigorating carbonation with a crisp, crunchy texture. Citrus, apple and almond aromas return on the after taste.



Aliances is the result of a blend of grapes from several selected estates that belong to the family and Aliances per la Terra

Aliances per la Terra is a pro-biodynamic association in the Penedès region led by Gramona.

Ageing

More than 24 months on their lees

Varieties

81 % Xarel·lo
12 % Macabeo
7 % Parellada

Technical data

Alcoholic content 12 %
Total acidity 3,60 g/l H₂SO₄
Sulfites 78 mg/l
pH 2,95
Sugar 2,5 g/l





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TERROIR VITICULTURE

To sustain a living terroir, we use winegrowing practices that are extremely respectful of the vine. We preserve and protect our soils' unique character and natural characteristics, recognising their contribution to the high-quality and distinctive character of our sparkling wines.

The craft work in the vineyards calls on several disciplines, including soil classification, respectful pruning, bush (en vaso) planting, American rootstock grafting and green pruning. Each of these techniques used in the vineyard demands constant observation and dedication.

One of our biggest strengths is the profound connection we are able to establish with Nature. Going through the vineyards each day makes us more aware of the vegetative cycle and enables us to work efficiently and responsibly.