



GRAMONA LA MACA

Macabeo · Demeter · 2019

Varieties	100% Macabeo from biodynamic agriculture and vinification certified with the DEMETER mark.
Vol.	12%
Estate	Galimany.
Nº bottles	6.700

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 grapes are picked by hand, go onto a sorting belt, are transferred by gravity, and pressed whole bunch. Grapes are chilled from 0°C to 5°C with gross lees (up to a 20%) for 2-3 weeks. These are obtained from the decantation of Macabeos used in the elaboration of our sparkling wines. The must is carefully divided. Fermentation in multi-purpose barrels – our objective is not to obtain oaky or toast flavours, but rather a light mineralization. Subsequent addition of cold-stored must give added freshness and strengthens the aromatic precursors. This wine will spend a minimum of 9 months in tanks and a minimum of a year in the bottle before release onto the market.



The Demeter certification guarantees that a wine has been produced following biodynamic methods and is identified by the Demeter seal. **At Gramona, the seal relates to both the growing of the grapes and the winemaking.**



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Finca Galimany: 2 ha of organically-grown Macabeo. 1 ha planted in 1969, the other in 1998.

Tasting notes

Appearance

Yellow pale with a bright rim.

Nose

Whites flowers notes –azahar- and fruit character – green apple, pears, nectarine, lemon peel-. Herbal and spicy notes – aniseed. A hint of the lees and toasted touch in the end.

Palate

Fresh, subtle entry to the palate, silky texture. Followed by lightly astringent notes. Highly refreshing length.

Food pairings

Fish, seafood, medium strength cheeses, preserves. Its freshness and versatility make it an ideal choice for tapas and aperitifs.



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AWARDS

Vivir el Vino La Guía (the Guide). 93 points

Guía Peñín. 92 points.

Guía de Vinos Gourmet. 90 points.

La Guía de Vins de Catalunya. 9,45 points.

Anuario de Vinos El País. 91 points.