

# Gramona

## LA SUITE DE GRAMONA

*Seco Gran Reserva*



**Vol. 12 %**

**Grape Variety** 33% Xarel·lo, 33% Macabeu i 33% Parellada

### Production

The smooth, well-integrated expedition liqueur which comes from our old so-lera, creates a soft, mouth-filling, elegant cava, perfect for “sweet” occasions. Dosage of 19 grams per liter.

This Gran Reserva has been aged for 30 months, a length of time which is unusual for this cava classification.

### Tasting Notes



**Appearance** Pale yellow with straw-coloured highlights.



**Nose** Intense. Warm tarte tatin, butter, caramel. Nuts and natural almonds. Citrus peel in syrup and cinnamon.



**Palate** Deliciously sweet on entry. Full on the palate. Medium build. Fine, smooth carbon dioxide.



**Food Pairings** Great with caramel desserts, ile flottant, flans, puddings, nougat ice cream, crème brûlée (or crema catalana), marzipan, and fine pastries.



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