



GRAMONA MART

Xarel·lo vermell · 2020

Varieties 100% Xarel-lo Vermell from organic agriculture

Vol. 11%



Organic viticulture & manual harvest

We work our land with respect, listening carefully to its needs at every moment. In addition, we do not apply chemical herbicides or pesticides, but instead use natural resources with the principle aim of maintaining the balance of the environment. As a result, we ensure that the soils, which are home to our vines, are full of life.

We harvest each bunch by hand and transport them to the winery in 25-kg crates. Once there, they are selected on the sorting table, where we manually discard the grapes that do not meet the desired quality, along with any insects or leaves that may have come with them from the vineyards. This way we ensure that the grapes we use to craft Mart preserve their organoleptic qualities and will express their full potential in the wine.

Production

Mart is a wine made from a grape variety, native to the Penedès region, which came close to extinction, but which has now bounced back with the strength of the red planet: the Xarel-lo Vermell.

After harvesting by hand, the grapes are cold-macerated for 48 hours to obtain an aromatic extraction and a light pink shade. Fermentation takes place in stainless steel vats that help preserve the primary aromas of the varietal.

The result is a refreshing, vibrant and delicate wine with pronounced aromas of Mediterranean fruit and herbs infused with the character of our terroir.





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Tasting notes

Appearance

Pale onion-skin pink with bright tints.

Nose

Rich and intense with a pronounced fruity expression. Refreshing citrus fruit, grapefruit skin, vineyard peaches, wild strawberries and a touch of Mediterranean herbs such as rosemary and fennel. A subtle spicy backdrop of pink pepper completes the bouquet.

Palate

Fresh on entry, showing a fruity character with the subtle pink pepper overtones. On the finish, we find a slight bitterness created by the Mediterranean woodland aromas that combines with the acidity and provides freshness.

Food pairings

Spicy dishes such as those found in Japanese, Nikkei, Caribbean and South American cuisine. Rice dishes and seafood. Excellent for aperitifs.



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AWARDS

Premis Vinari 2021. Mart 2020, Gold Vinari to the Best Rosé Wine.

NRC Handelsblad (The Netherlands) 2021. Top 10 Irresistible Rosé Wines.

Premis Vinari 2019. Mart 2018, Gold Vinari to the Best Rosé Wine.