



GRAMONA MAS ESCORPÍ

Chardonnay · Demeter · 2019

Varieties 100% Chardonnay from biodynamic agriculture and vinification certified with the **DEMETER** mark.

Vol. 12%

Estates All the grapes come from three named estates: Mas Escorpí, Bourgignon and El Serralet on the Sant Sadurní heights.



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 the 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 only use the free run juice. Spontaneous fermentation takes place between 14°C and 15°C for 43 days. This represents a much longer time than usual, thus obtaining an important glyceric content.



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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In Mas Escorpí, at 300 meters above sea level, we find our 23 year old chardonnay and pinot noir vineyards. Stony and fresh land with more than 40% lime. Very limited production around 2,500 / 3,000 Kg. per hectare.

Tasting notes

Appearance

Pale yellow with bright steely green highlights.

Nose

Broad aromatic range of fresh fruit and sweet pears. Tropical aromas of pineapple and mango. Kiwi. Citrus, lime, grapefruit, and lemon. Touches of white flowers and a very pleasant hint of aniseed.

Palate

Fresh on entry, medium bodied with good fruit. Surprisingly glyceride which makes the wine very unctuous. Nice acidity on the finish, adding freshness.

Food pairing

Assorted starters, seafood and fish. From simple dishes to ceviche type preparations. All vegetables and salads. Rice and pasta. We recommend serving this wine at 9 °C -11°C.



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AWARDS

Guía Peñín (Peñín guide) 2014 - 2013 - 2012 - 2011. 93 points.

Guía de los Mejores vinos Relación Calidad Precio. (best value for money wine guide)