

Gramona

GRAMONA MUSTILLANT BLANC

Natural sparkling wine · Organic



Varieties	50% Parellada 30% Macabeo, 20% Xarel.lo
Vol.	11 %
Vineyard	After years of work focused on the vineyards, we are delighted to present the Mustillant white, produced from organic grapes and which has obtained the CCPAE quality mark from the Consell Català de la Producció Agraria i Ecològica (Catalan Council of Organic Agricultural Production).

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

The primary grape used in the production of this wine is the Parellada. This is the latest ripening grape of the Penedés native varieties. The grapes were picked in late September. They come from the highest vineyards in the D.O. area: Pla de Manlleu, Pontons, Can Ferrer, and Aigua Viva.

Only free run juice, i.e. the must resulting from a gentle pressing, is used and fermented at low temperature. We use the same yeasts for the first and the second fermentation with the aim of achieving complete metabolism of the sugars and a delicate, well integrated sparkle.

Gramona

GRAMONA MUSTILLANT BLANC

Natural sparkling wine · Organic



Tasting notes

Appearance

Straw yellow hue with a steely coloured rim.

Nose

Showing a floral and fruity character: daisies, green apples, peaches, lime peel, against a backdrop of fresh grass.

Palate

Fresh on entry, lovely and light on the palate. Very fine carbon dioxide, a slight tingle on the tongue, which combined with the sustained, lively acidity, really brings out the sensation of freshness inviting you to take another sip.

Food pairings

Ideal as an aperitif, it is at home with all types of food and is a perfect accompaniment to fresh salads, seafood, and fish.

We recommend serving this wine at 6 -8 °C. Ideally it should be consumed within a year of bottling to preserve all the freshness and liveliness of its tiny bubbles in every glass.

These are modest wines, providing simple pleasure. Our aim is to convey the origins of the wine: to bring a Mediterranean flavour to the table, refreshing, and quenching the thirst with a wine which is unbeatable value for money.