



GRAMONA PINOTEAMO

Homage to Pinot · Organic · 2017

Varieties 100 % Homage to Pinot. Wine certified with the **(CCPAE) seal of the Consejo Catalán de Producción Agraria y Ecológica (Catalan Council of Organic Production)**.

Vol. 12%

Estate "El Manco", an entirely biodynamic operation

Nº Bottles 4.500

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 harvest by hand and gravity-feed the grapes onto a sorting table. The Grapes are chilled to between 0 and 5°C and then pressed in whole bunches. The must is carefully divided. 50% of the wine is fermented in stainless steel tanks, the other 50% in multi-purpose barrels - our objective is not to obtain oaky or toast flavours, but rather a light oxydative mineralization. It spends three months in contact with its yeasts. This wine will spend a minimum of 6 months in bottle before release onto the market.



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In **Mas Escorpi**, 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

Bright yellow with coppery trim.

Nose

Scented, fragrant. Important presence of red fruit - wild strawberries-. Peaches. White fruits such as quince and roasted apple. Herbal and balsamic notes such as dill and licorice. Floral touches reminiscent of violet. A smoky touch brings complexity.

Palate

Big and broad on entry to the palate. Impressive fruit weight and volume on the palate, revealing a viscous and vinous texture. Sustained acidity blends with a touch of bitterness to produce a refreshing finish. Good persistent length.

Food pairings

Rice and pasta dishes – risottos and paellas - white meat, spicy foods: Asian, Indian and Creole cuisine. Medium strength cheeses.