

# Gramona

Artesans del temps

## GRAMONA ROSÉ

Brut · Organic · 2017

**Ageing** Aged on their lees “sur lattes” for over 30 months.

**Varieties** 100% Pinot Noir

**Vol.** 12 %

**Dosage** 6 grams/litre

**Estates** The grapes come from vineyards owned by members of “Alianzas por la Tierra” (Partnership for the Earth). This association of 12 wine growers, sharing a common philosophy of working the vineyards in an environmentally-friendly manner, has been collaborating since 2015. Its founding members have followed the path, initiated by Gramona, in a gradual, natural evolution intended to bring new life to the soil and the landscape to which it belongs. All of them work the land according to biodynamic principles.



### 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 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 assume responsibility for each and every step involved in the winemaking process, from the vine to the bottle. The grapes are picked by hand, go onto a sorting belt, are transferred by gravity, and pressed whole bunch. We carry out a maceration in order to extract the colour, and then a “bleeding”, depending on the vintage.



WINE MODERATION  
10% A.P.F. 11.2%

*Gramona*

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### Tasting notes

#### Apperance

Deep raspberry hue with bright, coppery-pink highlights.

#### Nose

Good intensity, evokes freshness from the start. Intense red fruits, wild strawberries, raspberries and red currants. Mediterranean herbs, fresh grass, thyme, lavender.

#### Palate

Smooth on the palate with good structure, vinous. Very fresh, lively, crisp bubbles. A slightly bitter note lengthens the ensemble. Refreshing finish.

#### Food Pairings

Ideal as aperitif and for all kind of tapas, especially with ham. Very nice with filling dishes due to its body. Also good with appetizers and preserves. Its structure allows it to pair nicely with soups and stews - escudella (chick pea stew), fabada (cassoulet), lentil stew, black beans with partidge, gazpacho manchego, suquet (fish stew), paellas.



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### RECOGNITION & AWARDS

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**Anuario de Vinos Ed. El País (El País Wine Yearbook) 2013 - 2016.** 90 points.

**Guía Gourmets 2016 de los Mejores Vinos (Gourmets guide to the best wines).** 87 points in blind tasting.

**“Top 50 Most Admired Wine Brands 2016”.** Gramona has been classified in the 26th position.