



GRAMONA ROENT ROSÉ

Brut · 2023

VINTAGE

The 2023 vintage was defined by persistent drought and exceptionally high temperatures, causing unprecedented stress on the vines. Between January and October, only 233 mm of rainfall was recorded, compounded by several episodes of extreme heat during July and August. The harvest, which began on 25 July, was the earliest in Gramona's history. The size of the berries was below average and the yield per hectare was also lower than usual. Despite the adverse conditions, the harvest produced wines with great freshness and an intense aromatic profile, thanks to the resilience of the vines and the biodynamic viticulture practised by the Aliances per la Terra collective.

An intense, full-bodied rosé

WINEMAKING

The grapes were harvested by hand, in boxes of 25 kilos. Careful skin maceration allowed the grapes to obtain their characteristic colour and grapes were bled to obtain only the best must. After a minimum ageing period of 24 months, the wine was disgorged and a minimum dosage was added.

TASTING NOTES

The wine shows aromas of wild strawberries and evokes notes of rose petals and stone fruit such as ripe peaches. We find refreshing notes such as citrus, thyme, lavender and warm earth. Round in the mouth with good structure: very fresh, lively, with a crisp and silky integrated bubble. It is refreshing, gentle and powerful like the shade of a Mediterranean forest.



Aliances per la Terra

Roent is the result of the blending of grapes from several family plots and Aliances per la Terra, a pro-biodynamic association in the Penedès, led by Gramona.

Ageing

More than 24 months

Varieties

70 % Pinot Noir and 30 % red grenache

Technical data

Alcohol content 12 %

Total acidity 3,75 g/l H₂SO₄

Sulfites 70 mg/l

pH 2,96

Sugar 4,5 g/l





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TERROIR VITICULTURE

To sustain a living terroir, we use winegrowing practices that are extremely respectful of the vine. We preserve and protect our soils' unique character and natural characteristics, recognising their contribution to the high-quality and distinctive character of our sparkling wines.

Craftsmanship in the vineyards involves several disciplines, such as soil classification, respectful pruning, bush planting, grafting onto American rootstock in the vineyard and green pruning, among others. Each of these techniques used in the vineyard requires constant observation and dedication, which we carry out together with the winegrowing families of Aliances per la Terra.

*One of our biggest strengths is the profound connection we are able to establish with Nature.
Going through the vineyards each day makes us more aware of the vegetative cycle and enables us
to work efficiently and responsibly.*