

Gramona

GRAMONA VI DE GLASS

Ageing · 2009

Varieties	100% Gewürztraminer
Vol.	9,5 %

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

Vi de Glass has been produced since 1997, and was former known as Vi de Gel. The production process has evolved over time in the pursuit of a single objective: to extract "the essence", i.e. the very best part of the grape. After years of research, this wine is currently made by freezing the grapes using liquid nitrogen before they are pressed –in the same way as nitrogen is used in prestigious, vanguard cuisine to produce the most sublime culinary creations.

Currently, and after years of research, this wine is made with a new prototype fed by two freezer chambers that work at -15°C with the help of liquid nitrogen, this improves the freezing of the grape, achieving more speed and homogeneity in the process. The must remains in the stainless steel tank for two and a half months fermenting. This fermentation takes more time than usual due to the high concentration of sugars. Fruity wines are very concentrated, sweet and refreshing at the same time.

This wine has been produced for ageing and this process starts in our bottle cellar where the wine is left to mature for at least ten years - so that when it is released on the market, the complexity brought by time can be fully appreciated with every sip. This wine is a "vino dulce de frío" (an eiswein equivalent); a new classification recently introduced into the Penedès Designation of Origin.



WINE MODERATION (U.S.)
14% ALC. BY VOL.

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Tasting notes

Appearance

Yellow with golden highlights.

Nose

Great aromatic expressiveness. Notes of citrus and tropical fruit, lychees, guavas, mangos, loquats and apricots. Delicate floral fragrance, orange blossom and rose water.

Palate

Expressive floral character, whose delicate notes evolve into a deep, intense, spectrum of candied fruit over time. Its complexity will increase over the years until its minerality and hydrocarbons show. With its wonderful acidity, it remains lively on the palate as it develops, making it a very pleasant wine.

Food pairings

All kinds of desserts, from fruit to chocolate. Due to its good acidity, it can be enjoyed with foie and cheeses, especially soft ones.

This new Vi de Glass Crianza in the 75 cl bottle size is ideal for enjoying with family and friends. The larger bottle size is perfect for celebrations.

We produce wine for ageing. The Gramona team of winemakers predicts that the Vi de Glass Crianza 75 cl. will develop well for many years...for as long as the drinker would like.

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AWARDS

Guía Peñín 2015 - 2015. 94 points.

Guía de Vinos Gourmets 2014. 92 points.

Guía de Vins de Catalunya (Catalonia wine guide) 2014 . 9,10 points.