



## GRAMONA VI DE GLASS

Gewürztraminer · 2018



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<b>Varieties</b>	100% Gewürztraminer
<b>Vol.</b>	9,5 %

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### 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

Gramona Vi de Glass has been produced since 1997. After years of research, this wine is currently made with a new prototype fed by two freezing chambers which work with liquid nitrogen at -15 °C. This improves the freezing process of the grapes, making it faster and more even.

The must ferments in stainless steel tanks for 2 ½ months. The fermentation takes longer than usual due to the high sugar concentration, resulting in highly concentrated, sweet, fruity and refreshing wines.



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### Tasting notes

#### Appearance

Pale yellow with brilliant green highlights.

#### Nose

Great aromatic expressiveness. Notes of citrus and tropical fruit, lychees, guayavas, mangos, and apricots. Delicate floral fragrance, such as white roses.

#### Palate

Pleasant on entry, silky, and unctuous on the palate. Nice weight of fruit. Very refreshing finish which balances the sweetness and invites you to carry on sipping!

#### Food pairings

This wine has numerous potential pairings, especially with fruit based desserts, which bring out the wine's citrus, tropical and floral touches. Puff pastries, flans or meringues. Due to its good acidity, it can be enjoyed with foie gras and cheeses, especially soft cheeses.

It is ideal on its own or enjoyed as an afternoon treat with friends. To enhance the beauty of this wine, we suggest serving it between 7 and 9°C.



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### AWARDS

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**Guía de Vinos Gourmets (Gourmets wine guide) 2015 - 2005.** Among the year's best wine labels.

**Concurso D.O. Penedès 2014.** Gold Medal.

**Guia Peñín (Peñín Guide) 2015.** 93 points.

**El País' Wine Yearbook 2013 2013.** 90 points.

**L'Acadèmia Tastavins del Penedès (The Penedès tastevins academy) 2012.** Gold Medal.

**Guía TodoVino (TodoVino guide) 2012.** 90 points.

**Guía Repsol (Repsol guide).** 92 points.