



## GRAMONA VI DE GLASS

Riesling · 2018



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<b>Varieties</b>	100% Riesling
<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 (Eiswein) has been produced since 1997. After years of research, this wine is currently made with a new prototype fed by two cold chambers which work at -15°C using liquid nitrogen. This improves the freezing process of the grapes by making it faster and more even.

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



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### Tasting notes

#### Appearance

Pale yellow with brilliant highlights.

#### Nose

Very expressive. Citrus fruit, fresh cut tangerines, and oranges. Louquat, peach in syrup. Orange blossom against a subtle backdrop of honey and herbs, rosemary, thyme, and mint.

#### Palate

Pleasant on entry. Nice weight of fruit. Refreshing finish which balances the sweetness, so that the wine is never excessively sweet, and you just want to carry on sipping!

#### Food pairings

The ideal match with fruit salads, egg flans, fresh forest berries, meringues, *ile flottant*, pineapple carpaccio, papaya mousse or mango crème caramel. Papaya mousse. Mango Flan. Medium strength cheeses, foie gras. It is perfect on its own or enjoyed as an afternoon treat with friends.

To enhance the beauty of this wine, we suggest serving it between 7-9 °C.



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### AWARDS

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**Guía de Vinos Gourmets (Gourmets wine guide) 2014 - 2005.** Singled out as one of the best wines.

**Guía Peñín (Peñín guide) 2014-2011.** + 90 points. Classed among the best wines in the guide.

**El País Wine Yearbook 2010, 2012.** 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.