



GRAMONA

Celler Batlle

Gramona's history is long and storied with the property being a quality reference point in the Penedès for decades. As far back as 1816, a member of the family has been making wine in the vicinity of San Sadurní d'Anoia. Gramona's name began to be put on bottles of "Cava Champagne" in 1921. Today the house is one of the few remaining family-owned estates in the region, most having been swallowed up by large corporations in the last half-century. Jaume Gramona is in charge of viticulture and winemaking overseeing two cellars, the ancient family cave where their finest Cavas age under cork and a new cellar outside of the village. Grapes are sourced from up to 303 hectares of vineyards that are farmed organically and biodynamically – 72 hectares of which the Gramona family owns.

Long considered a pioneer for their work in the cellar and releasing sparkling wines only after extended aging, Gramona now farms their estate organically and biodynamically with certifications from the Consell Català de la Producció Agrària y Ecològica and DEMETER. They are also taking steps to promote sustainability in their production by reducing their carbon footprint – using geothermic energy and recycling all the water used at the estate. With the grapes they source from neighbors, they have formed Alianzas por la Terra, an organization that is actively promoting a change to certified organic viticulture combined with biodynamic principals to bring life back to the soils in the region and encourage biodiversity in the zone. In 2017 Gramona received Paraje status for their vineyards clustered around Font de Jui, a spring located in the heart of their Domaine. After years of frustration and struggle to improve the reputation of Cava, they withdrew from the DO in 2019 becoming founding members of Corpinnat.

In the 19th century, several generations of the Batlle family farmed and eventually purchased the La Plana vineyard near the town of San Sadurní d'Anoia. When a daughter of this family, Pilar Batlle, married Bartolomé Gramona, Gramona S.A. was born. A fitting tribute to the Batlle family, Celler Batlle is sourced from the old vines of Xarel·lo and Macabeo located in La Plana and the adjacent sites around Mas Escorpi – together, they form the Gramona Estate vineyards of Font de Jui. Aged under cork for 100 months before disgorgement, it is finished with a dosage of 5.5 g/L from a century-old solera maintained in the cellars of Gramona.

ORIGIN

Spain

APPELLATION

Corpinnat

SOIL

Clay limestone, sand, gravel

AGE OF VINES

75

ELEVATION

100-350 meters

VARIETIES

Xarel·lo, Macabeo

FARMING

Certified organic (CCPAE)

Certified biodynamic (DEMETER)

FERMENTATION

Hand harvested, whole cluster pressing, fermented in tank

AGING

6 months in tank, second fermentation in bottle under cork, on lees minimum 100 months, hand riddled and disgorged, dosage 5.5 g/L

ACCOLADES

96 – 2015 Celler Batlle – Wine Advocate

96 – 2014 Celler Batlle – Wine Advocate

96 – 2014 Celler Batlle – Vinous Media

