



GRAMONA

Enoteca Brut Nature

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.

La Plana, a 4 HA vineyard of 75-year-old Xarel.lo and Macabeu, is the source of the top sparkling wines of Gramona, including their most ambitious and long-lived cuvée, Enoteca. Having proven that these varieties have the capacity for extended aging sur lattes with Celler Batlle and III Lustros, they now have proven that the finest sparkling wines from this site can age even longer sur latte – over 172 months! Enoteca is hand riddled, hand disgorged, and finished without dosage, representing a unique marriage of terroir and meticulous work in the cellar.

ORIGIN

Spain

APPELLATION

Corpinnat

SOIL

Clay limestone

AGE OF VINES

75

ELEVATION

*La Plana - 100 meters
Mas Escorpi - 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
172 months, hand riddled and dis-
gorged, brut nature*

ACCOLADES

97 – 2009 Enoteca – Wine Advocate

96+ – 2006 Enoteca – Wine Advocate

96 – 2004 Enoteca – Wine Advocate

