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 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 hoovered up by large companies in the last half century.

At Gramona time is never an issue. The wines receive perhaps the longest average aging than any other cava and are never released until they are perfectly mature. Eighty-six percent of the cavas produced in the zone are released after 9 months while at Gramona cavas are aged a minimum of 30 months, and in the case of Enoteca, over 12 years! Long considered a pioneer for their work in the cellar they currently farm their vineyards organically, are in the process of converting to biodynamics, and are reducing their carbon footprint by using geothermic energy and recycling all the water used at the estate.

What strikes many as an usual blend is fairly common in Penedes – aromatic whites made from a blend of “northern” and indigenous varieties. In the case of Gessami, it is a blend of the native Muscat (both Frontignan and d’Alexandrie are grown by Gramona), and the non-native but heat tolerant Gewürztraminer and Sauvignon Blanc. Well over half of the blend is Sauvignon Blanc, which provides both the body and acidity and depending on the vintage, either one or both varieties of Muscat are used in addition to a small proportion of Gewürztraminer to boost the aromatics. Such a floral and alluring wine is fittingly named Gessami, which in English means Jasmine.