



# GRAMONA

## III Lustrós

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.

III Lustrós is a blend of the most age-worthy white varieties at Gramona, 70% Xarel·lo and 30% Macabeo found in their estate vineyards between La Plana and Font Jui. For generations, the Gramona family has farmed these wines rooted in chalky and pebbly limestone soils. Certified organic and biodynamic, these vines are harvested by hand, carefully sorted, and pressed whole-cluster. After primary fermentation in tank, it is aged on the lees under cork for at least 84 months. Riddling and disgorgement are done manually, and the wine is finished without dosage.

### ORIGIN

*Spain*

### APPELLATION

*Corpinnat*

### SOIL

*Clay limestone, gravel, chalk*

### 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 84 months, hand riddled and disgorged, no dosage*

## ACCOLADES

94 – 2014 III Lustrós – Wine Advocate

95 – 2012 III Lustrós – Decanter

93 – 2012 III Lustrós – Wine Advocate

