



GRAMONA

La Cuvee

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 Sadurn 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 Agraria 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 Cuvee from Gramona is sourced from 13 growers who are members of Aliances per la Terra, an organization established to promote organic and biodynamic farming in the Penedès. Currently, all these growers are certified organic, and 12 a certified biodynamic. The most "youthful" of the sparkling wines released by Gramona, La Cuvee is a blend of 45% Xarel.lo, 45% Macabeu, and 10% Parellada from a total of 11 hectares of vineyards. It is aged for a minimum of 30 months sur lattes and finished with a dosage of between 4-6 g/L before release.

ORIGIN

Spain

APPELLATION

Corpinnat

SOIL

Clay limestone

AGE OF VINES

35-75

ELEVATION

200-400 meters

VARIETIES

Xarel-lo, Macabeu, Parellada

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, whole cluster pressing, fermented in tank

AGING

6 months in tank, second fermentation in bottle, on lees minimum 30 months, dosage <6g

ACCOLADES

91 – 2018 La Cuvee – Wine Advocate

90 – 2015 La Cuvee – Wine Advocate

91 – 2011 La Cuvee – Vinous Media

