



GRAMONA

Mart Xarel.lo Vermell

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.

With their historical interest in the indigenous Xarel.lo and growing scientific evidence of its vital importance for the longevity of their sparkling wines, Gramona has begun to study the massale diversity of this variety in their own vineyards. While the majority of their Xarel.lo turns a golden color when ripe, a small percentage appears at some point to have mutated to a pink-skin version of the grape – predominantly in the 2 hectare, southeast-facing parcel of Les Solanes. The pale color of this rosé comes from a 48 hour maceration before pressing. With this additional skin contact, combined with the already high levels of anti-oxidants present in the juice of this variety, Mart cannot only be enjoyed in its youth (peaches and strawberries) but it has the capacity to develop for several years in the bottle as more pink peppercorn nuances emerge.

ORIGIN

Spain

APPELLATION

Penedès

SOIL

Clay limestone

AGE OF VINES

40

ELEVATION

220 meters

VARIETIES

Xarel-lo Vermell

FARMING

Certified organic (CCPAE)

Certified biodynamic (DEMETER)

FERMENTATION

Hand harvested, lightly crushed, 48-hour maceration, pressed, natural yeast fermentation in stainless steel tanks

AGING

3 months in stainless steel tanks

