



GRAMONA

CORPINNAT • Penedès

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.

At Gramona time is never an issue. The wines receive perhaps the longest average aging than any other sparkling wines in Spain and are never released until they are perfectly mature. Eighty-six percent of the sparkling wines produced in Spain are released after only 9 months while at Gramona theirs are aged a minimum of 30 months, and in the case of Enoteca, for 12-15 years! At the top of their range, III Lustros, Celler Batlle and Enoteca are all aged under cork and are riddled and disgorged by hand. III Lustros and Enoteca Brut Nature are finished without a dosage while Celler Batlle receives a modest dosage of 7g/L from a sweet wine solera dating back over 100 years. This solera is also the source for the dosage of La Cuvee and Imperial.

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.

In addition to their range of sparkling wines, Gramona also makes still wines within D.O. Penedès including the ever-popular Gessamí - a blend of Sauvignon Blanc, Muscat, and Gewürztraminer - as well as several bottlings from Xarel.lo, most notably a mineral and winsome rosé, Mart, made entirely from the rare Xarel.lo Vermell - a pink berried mutation of the variety.

FACTS & FIGURES

FOUNDED

1921

PROPRIETOR

Familia Gramona

WINEMAKER

Jaume Gramona

SIZE

124 ha (64 ha leased)

ELEVATION

200–400 meters above sea level

SOILS

Clay limestone, gravel, alluvial

VINE AGE

10–75

VARIETIES

Xarel.lo, Macabeu, Chardonnay, Sauvignon Blanc, Muscat, Gerwurztraminer, Xarel.lo Vermell

FARMING

Certified organic (CCPAE) and certified Biodynamic (Demeter)

HARVEST

Manual

CELLAR

Fermented in tank, secondary fermentation in bottle, aged on fine lees for 30–160 months, minimal or no dosage, dosage from a centenary sweet wine solera

