

Gramona

Artesans del temps

GRAMONA ENOTECA

Brut · 2009

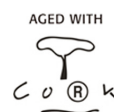
Font de Jui

Aged for more than 140 months on their lees, with natural cork stopper

Varieties 65% xarel·lo, 35% macabeo

Vol. 12 %

Brut



Vintage 2009

The winter rains left enough reserves to guarantee the placid growth of the vines. Observation and good work in the vineyard controlled pests and allowed a perfect management of the plant cover. The rain did not return until July, like a delicate precipitation that homogenised the rapid ripening of the fruit. It was a unique vintage, with excellent alcohol content and very good total acidity, the ideal combination for a magnificent prospect of very long ageing.

Biodynamic viticulture at the Font de Jui estate

Around Celler Battle, the Font de Jui estate brings together sites of the two varieties that are essential to the wine's identity. It consists of 22.5 hectares, of which 15 are xarel·lo and 7.5 are macabeo. They extend from the Anoia River (La Plana, 100 m above sea level) to the hill of Mas Escorpí (350 m above sea level), which overlooks the village of Sant Sadurní, and the south-facing slopes. The soil is clayey-calcareous, with sandy patches next to the river and a profusion of rock in the highest and driest area. We work this estate, like all our lands, following the ecological and biodynamic philosophy. The vivification of the soils is already a reality and the autonomy of the vines is increasing day by day.

Winemaking

Each and every one of the human interventions necessary during the biological ageing process is carried out manually, but it is really inside the bottle, where the artisan's hand does not reach, where the transformations that define Enoteca take place.

When the corked bottles are ready for Enoteca's very long ageing process, they are placed on a rack to allow the natural ageing processes of the sparkling wines to take their course. After approximately 24 months, yeast autolysis begins, the transformation of these micro-organisms responsible for fermentation into simpler substances. Autolysis is a basic process for the perception of the flavours and textures of the wine; it brings creaminess, elegance, balance and complexity.



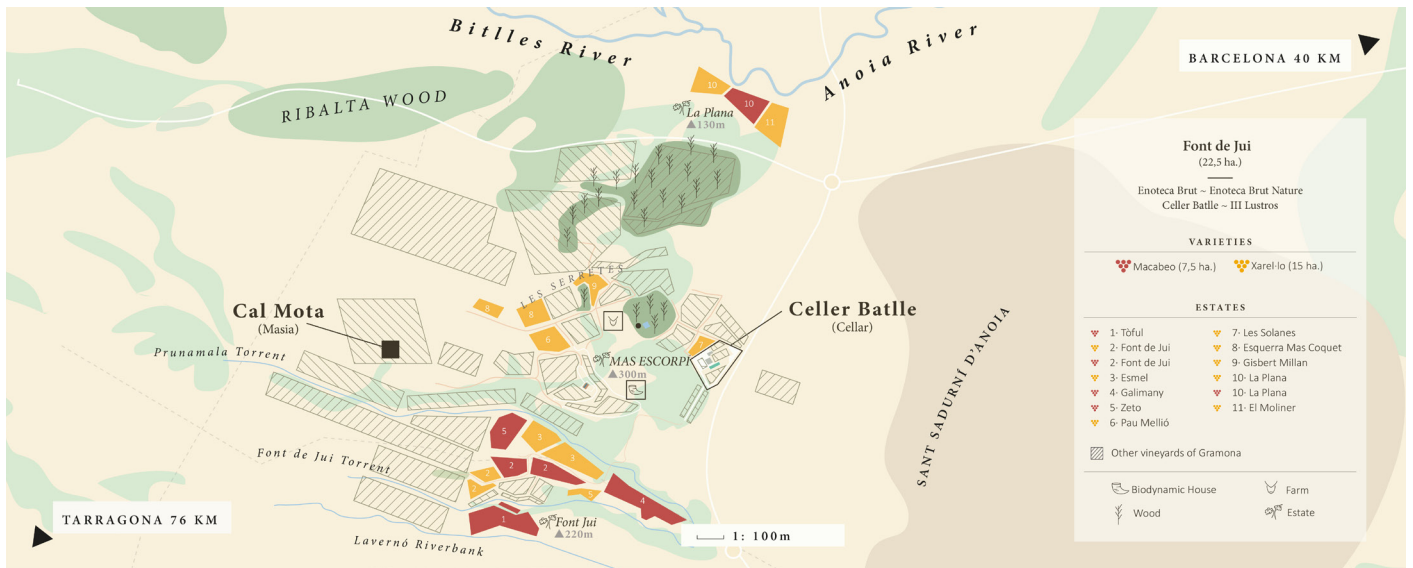
WINE MODERATION
12% ALC/VOL

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Sensations and harmonies

In the glass it is like gold, with a deep golden rim. The nose is deep, expressive, with a marked ageing character that embraces seductive notes of evolution. We find aromas of ripe fruit, baked apple, tropical touches, nuts and marzipan. After a while in the glass, other levels of complexity appear, such as notes of caramel, candied orange, wilted flowers and undergrowth.

On the palate, the entry is friendly and very broad. The carbon dioxide has completely melted into the wine and its velvety texture caresses the palate. The finish is long and pleasantly fresh, enveloping the senses.

It is the perfect accompaniment to a tasting menu, a great feast. It is ideal for important celebrations and to turn a moment into an unforgettable one. We recommend serving this great wine at 10°C and in a large glass to favour oxygenation and, therefore, expressiveness. It can be drunk now or, if kept in the right conditions, it can be enjoyed for years to come.

Recognition & Awards

Guía Peñín

Guía Peñín 2023, 2022, 2021, 2020, 2019, 2018 and 2017 Enoteca Gramona Brut Nature heads the podium for sparkling wines with 99 points out of 100.

Enoteca 2001 was awarded as the Best Sparkling Wine of the Country and Best Wine in Spain, which was considered by the guide itself as a historic event of great significance, since for the first time in the history of Spanish wine, a sparkling wine is chosen as the best Guide of wines.

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Wine Advocate 2022 and 2019 Robert Parker's Wine Advocate magazine, through its ambassador and taster in Spain, Luis Gutiérrez, has rated Enoteca Brut Nature 2006, with a score of 96+/100, and has dedicated this comment to it "The excellent Enoteca 2006 presents us with a fabulous vintage."

Tim Atkin

Tim Atkin British Master of Wine 2022 He awards 97 points to Enoteca 2006 about which he writes: "Can't think of a better sparkling wine than this in Spain. Stunning".



Decanter 2022 Enoteca is considered the Best Sparkling Wine of the Guide.

GUÍA DE VINOS GOURMETS

Guía de Vinos Gourmets 2022 and 2020 In a rigorous blind tasting, is considered Gramona, for 18 years, the Best sparkling wines. Enoteca is considered the Best Sparkling Wine of the Guide.

LA GUÍA de vino de Catalunya

Guía de Vins de Catalunya 2022, 2020, 2018 and 2015 Enoteca Gramona, Best Sparkling Wine of the Guide and Best Traditional Coupage.

Guía Peñín de las Burbujas

Guía Peñín de las Burbujas 2021 Enoteca heads the podium with 99 points.

AVINOS

Anuario de Vinos El País 2020 Enoteca obtains the podium of the best wines in Spain and the most highly valued sparkling wine.

elmundovino.com

El Mundo Vino 2016, 2014 and 2015 Enoteca Gramona Brut Nature is considered the Best Sparkling Wine in the Country.

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

The Champagne & Sparkling Wine World Championships 2013 Enoteca Gramona Brut Nature is considered the Best Sparkling Wine on the market.

THE WORLD OF FINE WINE

The World of Fine Wine 2013 Enoteca Gramona, Best Sparkling Wine of the Country in blind tasting..