

Gramona

Artesans del temps

GRAMONA ENOTECA

Brut Nature · 2009

Font de Jui

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

Varieties 65% Xarel·lo, 35% Macabeo

Vol. 12%



Vintage 2009

The winter rains left enough reserves to guarantee the placid growth of the plant. Observation and good work in the vineyard controlled diseases and allowed a perfect management of the canopy. The water did not return until July, in the form of delicate rainfall that homogenised the quick ripening of the fruit. It was a unique vintage, with an optimum 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 the Celler Batlle, 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 the very long ageing process that defines Enoteca, they are placed on a rack to allow the natural processes of sparkling wine ageing to take their course. After approximately 24 months, yeast autolysis begins, the transformation of these micro-organisms responsible of 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
100% NATURAL
12% ALC/VOL

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Sensations and harmonies

In the glass it has gold color, with a deep golden rim. The nose is expressive, rich and ample. Aromas of stone fruit, dried apricots, Mediterranean herbs and balsamic touches. The notes of the very long ageing stand out in a sublime way: hazelnut, cocoa, coffee and spices such as curry and saffron.

On the palate, the structure is admirable. The carbon dioxide has completely melted into the wine and the velvety texture that caresses the palate contrasts with the dry, sharp finish, with vibrant acidity and a saline aftertaste.

It is perfect to go with a full tasting menu, a great meal. It is ideal for important celebrations and to create an unforgettable moment. We recommend serving this great wine at 10°C and in a large glass to encourage 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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Finca Font de Jui



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..