



ENOTECA GRAMONA

Brut Nature · 2011

VINTAGE

The spring rainfall left the vines in an excellent state of hydration. The summer arrived with fog and moderate temperatures, and in mid-July the heat intensified and dried out the atmosphere until the 30th, when a series of hail storms made the intervention of the winegrowers necessary to help the vines to cicatrize. In August, the warm weather and lack of rain was the norm, and the macabeo and xarel-lo grapes were harvested in the penultimate week of August. The excellence was guaranteed by the selection of the grapes both in the vineyard and in the cellar entry.

*Enoteca Gramona is, so far,
the best work of our artisans*

WINEMAKING

Once tirage is finished the bottles, with natural cork stoppers, are placed on a rack to allow the natural ageing processes of the sparkling wines to run 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 provides creaminess, elegance, balance and complexity.

TASTING NOTES

The nose is expressive, rich and full-bodied with 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 touch.



Font de Jui Estate

It covers 22.5 hectares, of which 15 are Xarel-lo and 7.5 are Macabeo, with a calcareous clay soil.

Ageing

More than 140 months with natural cork stopper

Varieties

55% Xarel-lo
25% Macabeo

Alcohol content

12%

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FONT DE JUI ESTATE

In the surroundings of Celler Batlle, the Font de Jui estate groups together plots of the two varieties used to make this sparkling wine. 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.

TERROIR VITICULTURE

In order to keep our terroir alive, we implement respectful viticultural practices with our vines. We preserve and protect the unique character and natural qualities of our soils, recognising their importance in the quality and uniqueness of our sparkling wines.

The artisan work in the vineyards involves several disciplines, such as soil classification, respectful pruning, goblet planting, grafting on American rootstock in the vineyard and green pruning, among others. Each of these techniques used in the vineyard requires constant observation and dedication.

By lengthening the resting time of the bottles, the wine increases in expressiveness while preserving a remarkable freshness, leading to deeper and more complex sensations.



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AWARDS

Guía Peñín

Guía Peñín 2024, 2023, 2022, 2021, 2020, 2019, 2018 and 2017 Enoteca Gramona Brut Nature gets 99 points out of 100. In 2017, for the first time in the history of Spanish wine, Enoteca 2001 won the title of Best Wine in the guide, as well as Best Sparkling Wine.



Guía de Vins de Catalunya 2023, 2022, 2020, 2018 and 2015 Enoteca Gramona, Best Sparkling Wine Guide and Best Traditional Coupage.



Guía Peñín de las Burbujas 2021 Enoteca wins the Podium with 99 points.



Anuario de Vinos El País 2020 Enoteca obtains the podium of the best wines of Spain and the best rated sparkling wine.



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 2013 Enoteca Gramona Brut Nature is considered the best sparkling wine on the market.



The World of Fine Wine 2013 Enoteca Gramona, Best sparkling wine of the country in blind tasting.



Wine Advocate 2022 and 2019 Robert Parker's Wine Advocate magazine, through its ambassador in Spain Luis Gutiérrez, has rated Enoteca Gramona Brut Nature 2006 with a score of 96+/100 and Enoteca Gramona 2004 with 96 points, placing it as the best sparkling wine (ex aequo) of the 2019 edition of the American guide.



Tim Atkin MW 2022 Awarded 97 points for Enoteca 2006.



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



Guía de Vinos Gourmets 2024, 2022 and 2020 Enoteca is considered the Best Sparkling Wine of the Guide.

