

Gramona

Celler Batlle Brut 2011



WHITE
CHAMPAGNE &
SPARKLING



SPAIN



PENEDÈS



SUITABLE
FOR VEGANS

TASTING NOTE

Aged 108 months, this remarkable wine dazzles. Ripe peaches, golden apple, quince, lemon zest, herbs, cherry blossom, pine forest. Long lees ageing brings layers: toasted sourdough, buttery pastry, hazelnuts, almonds, vanilla custard, coffee, praline. Exquisite creamy bubbles. Complex finish, for slow savoring. Unforgettable, truly memorable.

VINIFICATION

108 months on lees, 'sur lattes', in Gramona's cellars. Cork-sealed, hand-riddled, clarified via 'Pupitre'. 5.5 g/l dosage with aged 'expedition liqueur'. Family controls vine-to-bottle. 65% Xarel·lo, 35% Macabeu. 4,800 bottles of Corpinnat Gran Reserva, crafted across generations.

FOOD MATCHING

Gramona's intricate layers shouldn't be lost in complex cooking. Its richness complements creamy seafood, white meat, or mushroom dishes beautifully.

SIZE	75cl
VINTAGE	2011
ABV	12%
GRAPE VARIETIES	Xarel·lo (65%), Macabeu (35%)
CLOSURE	Natural Cork
SKU CODE	J4756111
EXPRESSION	Sparkling & Champagne
COUNTRY	Spain
REGION	Penedès
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.01
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	4.05g/l
SKU	J4756111