



GRAMONA

La Maca 2019

\$33.25

* Suggested retail price

Gramona

Organic Biodynamic

\$	Service fees	\$0.00
	Product code	14499009
🏠	Agent	Noble Sélection
\$	Licensee price	\$28.81
🍷	Format	12x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🏷️	Type of product	Still wine
🇪🇸	Country	Spain
🕒	Regulated designation	Denominación de origen (DO)
📍	Region	Cataluna
🏰	Appellation	Penedès
🍇	Varietal(s)	Macabeu
🎨	Colour	White
💧	Sugar	Dry
🔑	Closure type	Cork

ABOUT THIS WINERY

Gramona, based in the heart of the Penedes, creates flavours and aromas. Combining the essence of the mediterranean and beneath the eternal gaze of the Montserrat mountain range, our family transforms the most precious single element, the grape, into cava and wines of great character.

TASTING NOTES

Whites flowers notes –azahar- and fruit character – green apple, pears, nectarine, lemon peel-. Herbal and spicy notes – aniseed. A hint of the lees and toasted touch in the end. Fresh, subtle entry to the palate, silky texture. Followed by lightly astringent notes. Highly refreshing length.

PRODUCTION NOTES

The grapes are picked by hand, go onto a sorting belt, are transferred by gravity, and pressed whole bunch. Grapes are chilled from 0°C to 5°C with gross lees (up to a 20%) for 2-3 weeks. These are obtained from the decantation of Macabeos used in the elaboration of our sparkling wines. The must is carefully divided. Fermentation in multi-purpose barrels – our objective is not to obtain oak or toast flavours, but rather a light mineralization. Subsequent addition of cold-stored must give ad...



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