

Gramona

So far, 2018 has been a practically perfect year, the most fruitful yet. An exciting vintage full of new ideas.

A luxury vintage, an amazing team, the best equipment, and the cherry on top: arrival on the scene of future winemakers, Roc and Leonard Gramona, to continue the family dynasty.

An ambiguous vintage: the abundant rain this year brought mildew. This fungus is a symptom of humidity, and we needed it. In fact, the water has greatly helped the vines to revive after recent extremely dry years. If you ask our partners from “Aliances per la Terra”, at first, they’ll complain. It has been a year of inclement weather and grueling work in the field. But now that we are seeing the fruits of our efforts, they are happy and very satisfied. Nothing worth having in life is free.

We could say that this year has been nothing but a challenge in the vineyards, since the concentration of rain during the spring made it difficult to care for the vineyards often, and there is talk of a loss of production in varieties such as Macabeo of up to 20%. The biodynamic preparations that have helped us to prevent mildew have been, above all, 501 (horn silica, which acts as a catalyst and provides beneficial drying properties), and decoctions made from horsetail, a plant renowned for its antifungal properties. If we were able to bring this vintage to fruition, with all the difficulties it entailed, surely, we can say that Biodynamics is a reality that we can face with tranquility.

But... a difficult harvest? Is there an easy harvest? A different harvest, yes. And that's what we like!

Both Coquard presses have been working relentlessly from 6th of August to 15th of September, without any rest. They have been processing 56,000 kg a day, 24 hours a day. Millions of grape clusters cut by hand, sorted on the table, harvested in crates, pressed in whole-clusters and their musts separated. This might sound difficult, but not for the coordinated, planned and precise work of the best team.

It’s quite a work of art, actually.



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The 2018 vintage in facts

We started harvesting our grapes on 6 August and we finished on 15 September. We harvested 270 hectares by hand, filling 25-kg crates. All the sparkling wines were pressed in whole clusters, using two Coquard presses with 8,000 kg capacity. Extractions of 60%, separated according to acidity and pH, and different qualities of the must.

The harvested vineyards grow between 200 m and 450 m above sea level, and are on average 30 years old. They have yielded more this year than in previous years due to weather conditions, but there was no overproduction due to the water stress that the plant had previously suffered. Our pruning is moderate, so we generally looked for yields that do not surpass 8,000 Kg/ha. This year, the average was 6,000 Kg/ha.

Rainfall has been higher this year than in previous years: 561.6 mm (accumulated in the Celler Batlle meteorological station, compared to 398.6 mm in 2017 and 281 mm in 2016).

The moderately lower temperature and high rainfall during the growing cycle have been key in producing good acidity this year, a perfect balance for the production of long-aged sparkling wines, which leads us to qualify this vintage as 'Very Good'.

