



reINTRODUCING...

Gramona

GRAN CUVEE

From the simple aging process inside a single bottle to the overall evolution of vintages, wines have lives of their own. Beginning with the 2007 vintage, Gramona Gran Cuvée took big steps in its *evolution*. What was a delightfully bright, young and fruity Cava has matured to have a drier, more *elegant and polished* profile.

The Cava was achieved by aging part of the base wine in French oak barrels for 12 months before secondary fermentation. Following "le nouvelle vague" movement in Grewer Champagne, the dosage has been reduced to 5 grams per liter.

To match its new, sophisticated flavor profile, Gran Cuvée was given an image makeover. Together with Eric Solomon, Gramona created an attractive package that exemplifies its evolution. Below is the new label that represents the refined Gran Cuvée.

Gramona is a family winery located in the region of Barcelona which lies at the foot of the Montserrat mountain range, on the shores of the Mediterranean, in the heart of the Penedès Denomination of Origin. For more than 125 years, the Batlle family has been making Cavas – very unique and highly-appreciated sparkling wines – and wines with character, which express both the original personality of the winery and the traits of the special soils that nurture their wines.

