



## 2010 Gramona Gran Reserva Brut Nature III Lustrós

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Gramona
93+	\$50	2018 - 2024	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	

Cropped from a rainy year with some challenges, the 2010 Gran Reserva Brut Nature III Lustrós, a blend of 75% Xarello and 25% Macabeo, matured in bottle for almost seven years with a 100% artisanal and manual process. It has great complexity with balsamic aromas, a touch of petrol and camphor, fennel and aniseed. The bubbles create a creamy texture, keeping very good acidity and freshness. This is a wine that will please those looking for more complexity and developed aromas. 32,900 bottles produced.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

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I had two very different vintages of the flagship III Lustrós to taste. The 2009 Gran Reserva Brut Nature III Lustrós is the one from a warmer year with an early harvest. It's a wine where the fruit is combined with aromas developed during the long aging in bottle with lees. The grapes were picked the first week of August, but the fast ripening generated sugar faster than it burned malic acid, so the wines retained good freshness. It's a blend of Xarello with 25% Macabeo with no dosage. It was disgorged after 77 months in bottle with lees and has a cork stopper. Just poured into the glass, it felt closed and serious, with a sharp palate with austerity and precision and very good balance, surprisingly fresh. 30,000 bottles produced.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend

## 2007 Gramona Celler Batlle Gran Reserva Brut

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Gramona
95	\$85	2018 - 2024	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The complex 2007 Celler Batlle Gran Reserva Brut is a blend of 75% Xarello and 25% Macabeo with 3.2 grams of sugar added after some ten years in bottle with the lees, during which time the aromas see a great development and the bubbles get very integrated in the wine. Celler Batlle has the same coupage as the Ill Lustrós and Enoteca, and it used to be the one brand with longer aging, because they thought they couldn't go any further than ten years, until they started experimenting with even longer time sur lie and released the first Enoteca. This is just amazing—a white wine without any oak and kept only by the lees. It has great subtleness and elegance, complexity (nutty, yeasty, bready), nuance and balance with a touch from the old liqueur d'expédition, which provides a wider sensation rather than the verticality of other cuvées. The palate revealed terrific harmony, great freshness and small bubbles that provide a creamy texture and a long, tasty aftertaste with faint bitterness that would do very well with food. This has to be one of the best vintages of Celler Batlle. Only 2,900 bottles were produced in 2007.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend

## 2002 Gramona Enoteca Brut Nature

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Gramona
95	\$250	2018 - 2022	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The 2002 Enoteca Brut Nature Gran Reserva aged for an exceptionally long time in a cork-closed bottle containing the lees. The wine was disgorged in November 2017, some 15 years after the harvest. As with most of their top wines, it's a blend of 75% Xarello and 25% Macabeo, cropped from a cold and wet year when the grapes from the Paraje Font Jui were picked on September 1st. This is dry and with very good acidity. It has a purity, harmony and complexity that makes it feel quite superior to the Brut version of this, with great focus and laser-like precision. It has more freshness and length. This is simply superb. still young and lively, quite surprising for its age. It would be very interesting to see how this ages now that it has been disgorged. 2,500 bottles produced.

**Sweetness:** Dry  
**Type:** Sparkling  
**Variety:** Proprietary Blend

## 2002 Gramona Enoteca Gramona Brut

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Gramona
94	\$250	2018 - 2022	<b>From:</b> Spain , Catalonia , Penedès , Cava
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	27th Apr 2018	236, The Wine Advocate	<b>Type:</b> Sparkling

The 2002 Enoteca Gramona Brut has a small dosage of three grams, which, surprisingly enough, made it very different from the Enoteca Brut Nature. This has a gentler palate, but somehow, I felt it didn't have the complexity and the purity of the Brut Nature. However, the wine grew in the glass and showed better and better with time, and a second bottle was even better. But this year, the Brut Nature stole the show. There are only 500 bottles of this Brut.

**Type:** Sparkling

**Sweetness:** Dry

**Type:** Sparkling

**Variety:** Proprietary Blend