

Corpinnat Celler Batlle Gran Reserva Brut 2014 Gramona - 75 cl.



This Cava aged in the tradition of the great Champagnes is only produced in the best years. It bears the name of the founders of the house (the last Battlé married a Gramona). Its production is 10,000 bottles.



Vinification

Second fermentation in bottle (traditional method), a minimum of 8 years sur lattes.
Dosage: 8 grams of sugar.



Storage potential

Drink as from: 2024
Best moment: 2024-2027
Until: 2031



To serve

10°C in in a large flûte or a white wine glass.



Trial analysis

Ripe and complex aromas (toasted bread, ripe fruit) on the nose, due to its long ageing. But it is also very fresh and lively, with a touch of iodine when given some air. The highest level of Cava.



Wine style:

Long ageing sur lattes,
gourmet wine



Assembly

Xarel.lo (70%), Macabeu
(30%)



Region:

Catalunya



Appellation:

Corpinnat



Wine estate:

Gramona

Description domain

The top of sparkling wines. A family estate, pioneer of the quality cavas and at the origin of the DO Corpinnat.



Biodynamic