

Corpinnat III Lustros Gran Reserva Brut Nature 2015 Gramona - 75 cl.

This cuvée used to stay 15 (or 3 lusters) on its lees, hence the name III Lustros. It is the most powerful cuvée at Gramona's.



Vinification

Minimum 84 months on lattes, 3g/l dosage.



Storage potential

Drink as from: 2024

Best moment: 2024-2027

Until: 2029



To serve

10°C in a wide flûte-glass.



Trial analysis

Ripe and complex on the nose, due to its long ageing on lattes; the ripe fruit, bread crumbs and, hazelnut note on the palate evolve into a toasted finish. Makes one think of a Cuvée Spéciale Brut Nature from a Grande Maison de Champagne.

Description domain

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



Wine style:

Long ageing sur lattes,
gourmet wine



Assembly

Xarel.lo (65%), Macabeu
(35%)



Region:

Catalunya



Appellation:

Corpinnat



Wine estate:

Gramona



Biodynamic