

# WINE LIST

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**FINE BUBBLES**

# GRAMONA IMPERIAL GRAND RESERVA 2018

**Producer:** Gramona (biodynamic Corpinnat house)

**Region:** Penedès, Catalonia, Spain

**Grape Variety:** Blend — 56% Xarel·lo, 30% Macabeo, 10% Parellada, 4% Chardonnay (2018)

**Style:** Organic biodynamic Corpinnat sparkling wine; long lees aging (50 months); traditional method brut nature; vegan-friendly

**Winemaking Notes:** Separate variety fermentation; traditional method; disgorged with minimal dosage; bottled for extended lees contact (49–50 months)

**Ratings:**

91 Parker (Wine Advocate, 2018 vintage)

Up to 92–93 by other critics (2019–2021)

**TASTING NOTES**

**Aroma:** Ripe white fruit (apple, peach), lemon peel, brioche, toasted nuts, aniseed and fennel; backdrop of mineral and ripe citrus

**Palate:** Creamy mousse, lively acidity with fine bubbles; broad, vivacious and well-balanced; notes of custard, citrus zest, toasted bread, dried nuts and delicate herbal/mineral finish; long, elegant finish



38€



# TINC SET ANCESTRAL 2023

**Producer:** Mas Candí (Ramon Jané)

**Region:** Penedès, Catalonia, Spain

**Volume:** Approx. 8,000–12,000 bottles

**Grape Variety:** 60% Xarel·lo, 40% Parellada (ancestral blend)

**Style:** Organic, low-intervention pét-nat (ancestral-method sparkling), unfiltered, no added sulfites

**Winemaking Notes:** Force carbonic fermentation in bottle; 8 months lees aging; bottled during primary fermentation; indigenous yeasts; no dosage

## **Ratings:**

Enterwine: 91 pts

Wine-Searcher average: ~90–91 pts

## **TASTING NOTES**

**Aroma:** Pear, green apple, hints of hay and lees, light anise/fennel notes, delicate minerality

**Palate:** Crisp, bright acidity; fine, integrated bubbles; fresh white fruit; gently bitter finish; clean and lively with moderate body



25€



6€





# L'ENCLÒS DE PERALBA PÉT-NAT 2023

**Producer:** L'Enclòs de Peralba  
(Gramona family project)

**Region:** Penedès, Catalonia, Spain

**Volume:** Approx. 8,000 bottles

**Grape Variety:** 100% Malvasía de Sitges

**Style:** Organic, ancestral-method sparkling wine (pét-nat); fermented with native yeasts, bottled during fermentation, no dosage or filtration

**Winemaking Notes:** Manual harvest, gentle pressing, bottle-fermented; hand-disgorged; no added sulfites; vegan

**Ratings:**

Vivino: 4.0 / 5

Wine-Searcher: 87 pts (editorial average)

**TASTING NOTES**

**Aroma:** White peach, green apple, lemon zest, wildflowers, subtle pastry notes, herbal hints (fennel, thyme)

**Palate:** Lively and crisp with fine bubbles, light body, creamy mousse, refreshing citrus-driven finish with light salinity and floral lift



37€

# LAS FIERAS PET-NAT

## “GIRO”

**Producer:** Bodega Aida i Luis  
(Las Fieras project)

**Region:** Alicante, Spain

**Volume:** Very limited production  
(under 3,000 bottles estimated)

**Grape Variety:** 100% Muscat of  
Alexandria (Moscatel)

**Style:** Natural pét-nat fizzy rose;  
ancestral-method sparkling,  
spontaneous fermentation, unfined  
and unfiltered, minimal added  
sulfites

**Winemaking Notes:** Whole-berry  
pressing, bottle-fermented on lees,  
aged 6–8 months under crown cap;  
no disgorgement or dosage

### TASTING NOTES

**Aroma:** Red berries (raspberry,  
redcurrant), citrus zest, rose petal,  
subtle honeyed floral tones

**Palate:** Crisp and fresh with gentle  
mousse, lively acidity, bright berry  
flavors, dry mineral finish, elegantly  
balanced and thirst-quenching



39€



**PINK TO GOLD**

**BLANCOS**



# CAN SUMOI

## XAREL·LO 2024

**Producer:** Can Sumoi

**Region:** Penedès, Catalonia, Spain

**Grape Variety:** 100% Xarel·lo

**Style:** Organic, low-intervention white wine; fermented with native yeasts, aged 3 months on lees; unfiltered, unfined, minimal sulfites

**Winemaking Notes:** Stainless steel and concrete fermentation at low temperature; bâtonnage once a week

**Ratings:**

91 Wine Advocate

92 Vinous

Up to 94 Decanter

4.1 / 5 on Vivino

**Tasting Notes**

**Aroma:** Green apple, pear, citrus peel, white flowers, subtle spice (fennel, bay leaf), light herbal and saline undertones

**Palate:** Fresh and vibrant with bright acidity, medium body, clean mineral profile, slightly bitter and structured finish with excellent length



24€



5€



**TINTOS**

# CAN SUMOI XAREL·LO 2024

**Producer:** Can Sumoi

**Region:** Penedès, Catalonia, Spain

**Grape Variety:** 100% Xarel·lo

**Style:** Organic, low-intervention white wine; fermented with native yeasts, aged 3 months on lees; unfiltered, unfined, minimal sulfites

**Winemaking Notes:** Stainless steel and concrete fermentation at low temperature; bâtonnage once a week

## **Ratings:**

91 Wine Advocate

92 Vinous

Up to 94 Decanter

4.1 / 5 on Vivino

## **Tasting Notes**

**Aroma:** Green apple, pear, citrus peel, white flowers, subtle spice (fennel, bay leaf), light herbal and saline undertones

**Palate:** Fresh and vibrant with bright acidity, medium body, clean mineral profile, slightly bitter and structured finish with excellent length



24€



5€





# L'ENCLÒS DE PERALBA PÉT-NAT 2023

**Producer:** L'Enclòs de Peralba  
(Gramona family project)

**Region:** Penedès, Catalonia, Spain

**Volume:** Approx. 8,000 bottles

**Grape Variety:** 100% Malvasía de Sitges

**Style:** Organic, ancestral-method sparkling wine (pét-nat); fermented with native yeasts, bottled during fermentation, no dosage or filtration

**Winemaking Notes:** Manual harvest, gentle pressing, bottle-fermented; hand-disgorged; no added sulfites; vegan

**Ratings:**

Vivino: 4.0 / 5

Wine-Searcher: 87 pts (editorial average)

**Tasting Notes**

**Aroma:** White peach, green apple, lemon zest, wildflowers, subtle pastry notes, herbal hints (fennel, thyme)

**Palate:** Lively and crisp with fine bubbles, light body, creamy mousse, refreshing citrus-driven finish with light salinity and floral lift



24€



5€