

BLUR

Wine list

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, unfiltered
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

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€



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



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5€