

# FIZZ

CHAMPAGNE & BUBBLES CLUB

MAY 2026

## THE AFICIONADO

MAY CLUB BOTTLE

GRAMONA, LA CUVÉE, 2021, CORPINAT, BRUT

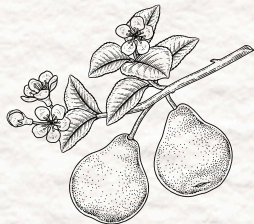


### GRAMONA, LA CUVÉE, 2021, CORPINAT, BRUT *SANT SADURNI D'ANOIA, SPAIN*

Gramona has always stood apart, not just for their wines, but for their philosophy. Long before it was fashionable, they committed to extended aging and farming that respects the land. Gramona left the traditional Cava DO in 2019 to become a founding member of Corpinnat, a movement dedicated to higher quality standards, longer aging, and organic farming in Spanish sparkling wine.

La Cuvée is their calling card and the cuvée that shows you the identity of the house. Sourced from organically and biodynamically farmed vineyards and aged for over 30 months on its lees, it offers a beautiful interplay of freshness and depth. The Xarel·lo brings structure and a subtle herbal edge, Macabeu lends soft orchard fruit, and Parellada lifts everything with a gentle floral brightness. All three indigenous cava varietals and a requirement for the Corpinnat DO

In the glass, it feels vibrant yet composed. Think citrus peel, crisp apple, and white flowers layered over a fine, creamy texture from its extended aging. There is a quiet elegance here, with a dry, clean finish that keeps everything in balance and invites another sip. It is the kind of bottle that surprises people, especially those who think they already know what Cava can be.



ORCHARD FRUIT



CITRUS PEEL



CRISP APPLE



WHITE FLOWERS

### WHY WE LOVE THIS

Pioneers of the Corpinnat Movement

#### VARIETAL

45% Xarel·lo, 45% Macabeu, 10% Parellada

#### AGE

Minimum 30 months on lees

### SOMMELIER TIP

Serve this with cheese and charcuterie (Spanish of course), use a white wine glass and let the honeycomb aromas fill your palate.