



Gramona

A black and white photograph of a wine cellar. The scene is filled with rows of wooden barrels, some stacked on the floor and others on shelves. The architecture features stone arches and pillars, creating a sense of depth and history. The lighting is dramatic, highlighting the textures of the wood and stone.

WINE PRODUCERS AND
WINE GROWERS SINCE 1850

6 GENERATIONS

Gramona family

6 generations

1st generation
Josep Batlle



5th generation
Xavier Gramona
Jaume Gramona





6th generation
Roc Gramona



6th generation
Leonard
Gramona

An aerial photograph of a large, modern building with a green roof. The building features a series of arched, vaulted sections on the left side. The roof is covered in green vegetation, and a section on the right is covered with solar panels. The building is situated on a hillside, with a dense forest of trees in the background. In the distance, a city skyline is visible under a bright, hazy sky, suggesting a sunset or sunrise. The overall scene conveys a sense of sustainable architecture and environmental integration.

SUSTAINABILITY

CELLER BATLLE

BUILT IN 2001

Sustainability and biodynamic winemaking

It represents the family's commitment to respecting the countryside and using **renewable energies**.

EUROPEAN EMAS REGISTER

WINERIES FOR CLIMATE PROTECTION





BIODYNAMICS

The first winery in Spain to obtain the BIODYVIN biodynamic certification



2014 - Demeter

Certifies the biodynamic growing and biodynamic winemaking used for every wine.



2018 – **Biodyvin**, from the International Syndicate of Biodynamic Wine growers

A global certification specific to the wine sector



- The association of wine growers established in 2015 and headed by Gramona, which shares a common philosophy of working the vineyards in an environmentally-friendly manner.
- The association's members have collectively and collaboratively followed a gradual, natural evolution intended to bring new life to the soil and the countryside to which it belongs.

A photograph showing a vast collection of Gramona spoons. The spoons are arranged in neat rows on multiple wooden shelves. Each spoon has a dark, polished handle and a light-colored, possibly silver or metal, bowl. The handles are secured to the shelves with small wooden pegs. The background is filled with more shelves, creating a sense of depth and abundance. The lighting is warm, highlighting the textures of the wood and the smooth finish of the spoons.

Gramona

ARTISANS OF TIME

Gramona



JAUME GRAMONA

PRESIDENT OF INNOVI

2011 - 2014

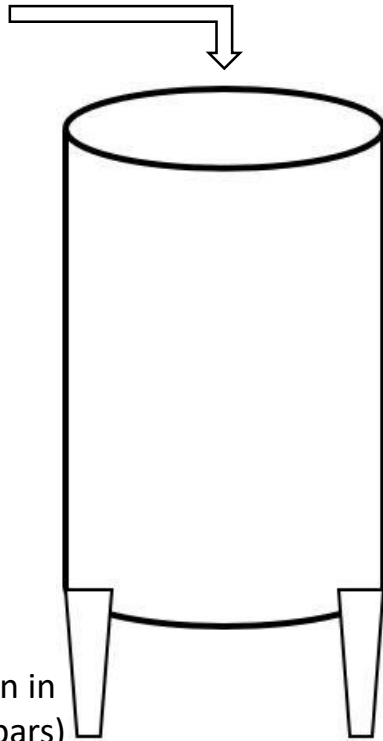
**Detection of
physical-chemical
parameters in the
production of wine**



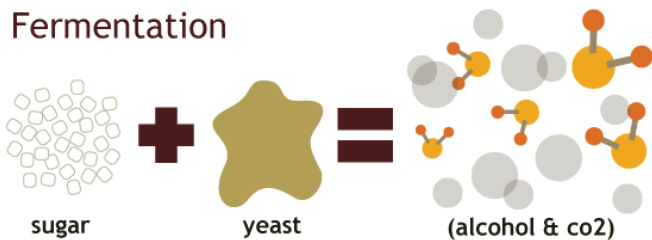
• FERMENTATION TANK

Fermentation Log

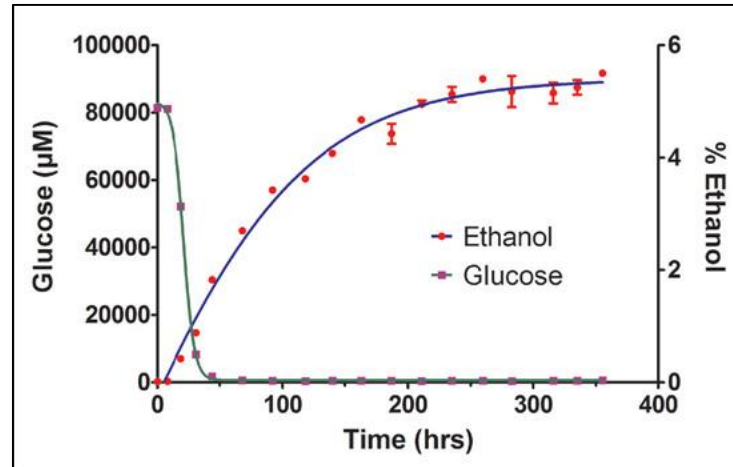
- Temperature
- Ethanol Content
- pH
- Time
- Colour
- Polyphenols
- Total Acidity
- Sulphite
- Reducing sugars
- Acetic acid
- Ethanal
- Others
- On line Oxygen
- Non-invasive Oxygen in bottle (pressure > 3 bars)
- Moussalux (Pressure measurement in base wines)



Fermentation

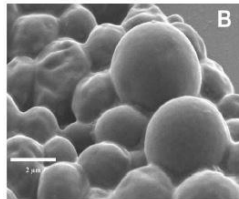
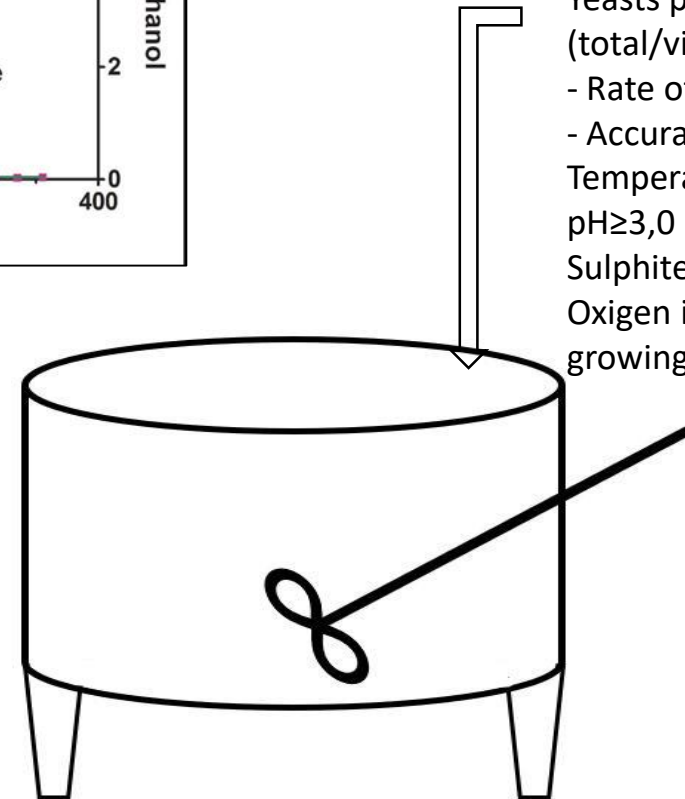


• ACCLIMATIZATION YEASTS TANK

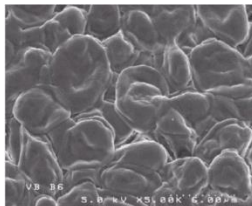


Space Agency

- Yeasts starter culture**
- Electric-impedance for Yeasts population (total/viable)
 - Rate of proteolysis
 - Accurate Conditions
 - Temperature 20°C
 - pH ≥ 3,0
 - Sulphite ≤ 15 ppm
 - Oxygen in yeasts growing



Proteolysis



Challenge

Non-invasive equipment/s that could be applied in continuous in a fermentation tank and in an acclimatization yeast tank to measure the different parameters

- Spectrophotometer or similar applied inside a fermentation tank
- Sensor that could measure the population and state of yeasts in a acclimatization yeast tank



THANK YOU

www.gramona.com

Gramona