

Product code: 2199

## Bodegas Gratiás, Arroba, Manchuela, Spain, 2021



### Producer Profile

When Ana and Iván got together for a party with some oenologist friends in 2007, they decided to make some wine and put it in a barrel.

The results of this first vintage were astonishing and so Bodegas Gratiás was born. After the success of the first vintage, they realised they had a chance to make a difference. In a region with a declining wine industry, Ana and Iván are on a mission to protect old vineyards of Bobal and other local varieties, championing the vinous heritage of the area. They champion Manchuela as a region capable of producing exciting and relevant wines that draw on the best of tradition and indigenous varieties, yet with a spin that is undeniably looking to the future. These wines are artisanal and as natural as they come, being organically grown, fermented with natural occurring yeasts and minute sulphur additions, if any.

### Viticulture

Sustainable agriculture based on respect and common sense. The Pintaillo vines are not grown on specific plots and are part of a field blend, the only way to identify them is during veraison when little spots called "pintas" appear on the grapes so to make things easier the plants of this variety are clearly marked. The soils are usually deep, poor and slightly chalky.

### Winemaking

Artisanal and respectful winemaking. After the meticulous handpicked harvest, the grapes ferment in small tanks with manual pigeage done manually. The grapes are pressed in a vertical press and after some time in stainless steel tank, the wine is bottled.

### Tasting Note

Raspberry like in colour. Fresh red fruit aromas followed by herbs and grass notes. Long lasting mouthfeel despite the subtle and elegant tannins.

### Food Matching

Duck, roast lamb.

### Technical Details

**Varieties:**

Pintaillo 100%

ABV: 12%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Ageing

No oak ageing