

Bodegas Gracias, Arroba, Manchuela, Spain, 2021

Product code: 2198

PRODUCER PROFILE

When Ana and Iván got together for a party with some of their friends in 2010, they decided to make something and put it in a bottle.

The result was astonishing. Bodegas Gracias was born. After the success of their first vintage, the pair decided to have a more serious presence in the region where the wine industry was in decline. Ana and Iván are committed to respect old varieties of Bobal, Tardón and other local varieties, thus preserving the Manchuela's viticultural heritage. Thanks to its ability to produce interesting wines for a long time, the combination of wine drinking and the vines are artisanal and natural as they are made from organically grown grapes and fermented using naturally occurring yeasts with hardly any added sulphites.

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 a little spots called "pir. tar." 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.

TECHNICAL DETAILS

Varieties

Pintaillo 100%

Oak Ageing

No oak ageing

Features

Vegetarian
Vegan
Producer works organically

ABV: 11.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

ENQUIRE ABOUT THIS WINE



Data sheet



Download Bottle shot

[Our wines](#) [Our products](#) [What we offer](#) [About us](#) [News & events](#)

WINEMAKING

[International](#) [Work with us](#) [Get in touch](#)

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.

Related Wines

BODEGAS GRATIAS, GOT, MANCHUELA, SPAIN, 2021

Product Code: 2198

[Home](#) [Bodegas Gracias Arroba, Manchuela, Spain](#)



HEAD OFFICE:
7 Beechfield Road,
Willowyard Estate,
Beith KA15 1LN
T: 01505 506060

PRODUCTS

Our wines
Fine wine list
New releases

TRADE

For the On Trade
For the Off Trade
For International customers
Download: 2026 Portfolio

COMPANY

About us
Connect with our people
Our sustainability journey
Our partners
Work with us

RESOURCES & PRESS

Latest news
FAQs
Contact us
Sign up to hear from us

TRADE RECOGNITION

Harpers Drinks Wholesalers No.1 (2025)
SWA Classic Regions Merchant (2024)
IWC Spain & Portugal Specialist (2023)

SOCIAL



