

Bodegas Gratiás, Got, Manchuela, Spain, 2020

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, Tardana 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 grapes come from three different plots with similar clay and calcareous soil profiles, which is predominant in the area, in order to show the Bobal to its full potential.

Winemaking

Artisanal and respectful winemaking. Grapes fermented in small stainless steel tank. After alcoholic fermentation is finished, the wine rests in big ancient amphora, to ensure the micro-oxygenation that helps the wine to round out the tannins and keep the fruit fresh.

Tasting Note

Garnet red with purple hues. Fruity on the nose, red berries and an earthy palate. Creamy, fruity and a fresh mouthfeel.

Food Matching

A wine to enjoy with good friends but also with roasted vegetables or cheeses.



Product code: 2198

Technical Details

Varieties:

Bobal 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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