



Bodegas Gratiás, Mac, 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

From gnarly old Macabeo bush vines planted on mostly lime bearing clay soils. This wine is artisanal and as natural as they come, made ethically with respect for the environment and in an honest fashion.

Winemaking

The wine undergoes carbonic fermentation with a small amount of contact with the skins. The whole Macabeo bunches are kept in stainless steel tank for 21 days, then the bunches are pressed and the fermentation is finished off in stainless steel.

Tasting Note

The amber colour of this orange wine is due to the slight maceration during fermentation. A very fresh, citrus nose, reminiscent of freshly cut grass and squeezed orange. The palate is long and vibrant with generous levels of acidity. Very limited availability. Get it while you can.

Food Matching

A wine to drink with nuts, salted fish and good conversation.



Product code: 4541

Technical Details

Varieties:

Macabeo 100%



ABV: 10.5%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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