

Bodegas Gratiás, Sol, 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, 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 from old vineyards with a high chalk content. The Tardana fruit comes from un-irrigated bush vines at 400 m altitude. This native grape variety is so adapted to the terroir that it ripens very late, in October, after the reds.

Winemaking

Artisanal and respectful winemaking. After a maceration process of 4 hours, the grapes are pressed and the juice fermented in stainless steel tank. One third of the wine finishes the fermentation inside a tinaja. The wine is left to age for 3 months on its lees before bottling.

Tasting Note

Scrummy white fruits, flowers, ripe pears. Creamy and well balanced acidity.

Food Matching

The acidity works well with oriental food, but isn't too bracing to work with se food, grilled fish or pasta.



Product code: 2197

Technical Details

Varieties:

Tardana 100%



ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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