



Bodegas Gratas, Soy Arcilla, Manchuela, Spain, 2019

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 Gratas 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

Soy has become three, with an increasing focus on terroir and emphasising the influence their three distinct soil types have on Bobal's profile. Soy Arcilla or 'clay' comes from a vineyard planted by Iván's grandfather over 80 years ago. These unirrigated old vinebush vines on clay and limestone soils are harvested separately for the Arcilla cuvee, whilst the old bush vines for Soy Arenas or 'sand', come from an area where soils are comprised of deposited riverstones and sand. Soy 'Caliza' or 'limestone' comes from a plot where there is a limestone streak running across the plot near the Jucar river.

Winemaking

Gratas follow a minimal intervention 'natural' approach in both the vineyard and in their winemaking practices. Grapes are manually harvested which allows for a first selection in the field and then again in the winery. Whole bunch fermentation in small 5hl tanks with 2-3 manual pigéage per day. Grapes are pressed in a vertical press and the must put into old barrels for malolactic fermentation, followed by 6-7 months ageing. The wine is naturally cold stabilised over winter and bottled without fining, filtration or sulphur additions.

Tasting Note

Much plumper than Arenas, with a rounded and generous palate, packed with ripe plum character. The tannins offer structure, with a grained texture, whilst the wine finished with a freshness that emphasises the juicy exuberance of Bobal

Food Matching

Delicious with paella or richly flavoured rice dishes; also grilled meats and vegetables.



Product code: 3833

Technical Details

Varieties:

Bobal 100%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6-7 Months

Type: French 225 Litres

% wine oaked: 100

% new oak: None

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