

# Bodegas Gracias, Soy Arcilla, Manchuela, Spain, 2019

Product code: 4678

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## 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 barrel.

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 protect old vines of Bobal, Tardón and other local varieties, the traditional vines for Manchuela's vinous heritage. Ana's ability to produce outstanding wines for a generation of wine drinkers. The wines are artisanal and natural as they are made from organically grown grapes and fermented using naturally occurring yeasts with hardly any added sulphites.

## 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 Ana's grandfather over 80 years ago. These unirrigated old vine bush 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 Júcar river.

## WINEMAKING

Gracias 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.

## TECHNICAL DETAILS

### Varieties

Bobal 100%

### Oak Ageing

Time: 6-7 Months

Type: French 225 Litres

% wine oaked: 100

% new oak: None

### Features

Vegetarian

Vegan

Producer works organically

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

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