

Product code: 3833

Bodegas Gratiás, Soy Arcilla, 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 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

This comes from a vineyard planted by Iván's grandfather over 80 years ago. The vines are traditional bush vines on clay and limestone soils (Arcilla).

Winemaking

An incredibly natural wine, with no additives or sulphur used. A manual harvest which allows for a first selection in the field as well as at the winery, the fermentation is in small 5hl tanks with 2 to 3 manual passages each day of the whole bunches. The grape-pressing is carried out in a vertical press. The malolactic fermentation takes place in used barrels, as well as ageing for 6 months. Finally, after a light filtration, the wine is bottled. No fining and only a natural cold stabilisation so some sediment may be present.

Technical Details

Varieties:

Bobal 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 Months

Type: French 225 Litres

% wine oaked: 100

% new oak: None

Tasting Note

Full bodied this is a big bold wine. Black fruits on the nose and mouth, with elegant tannins and beautifully fresh.

Food Matching

An easy going red, enjoyed on its own or with simple charcuterie.