



Bodegas Gracias, 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 were astonishing – and so Bodegas Gracias was born. After the success of their first vintage, the pair realized they had a chance to make a difference in a region whose wine industry was in decline. Today, Ana and Iván are on a mission to protect old vineyards of Bobal, Tardana and other local varieties, thereby preserving Manchuela's vinous heritage while showcasing its ability to produce exciting wines for a new generation of wine drinkers. Their wines are artisanal and as natural as they come, made from organically grown fruit 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 Ivan'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

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.



Product code: 3833

TECHNICAL DETAILS

Varieties:

Bobal 100%

Features:

Vegetarian

Vegan

Producer works organically

ABV: 15.5%

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

Order online or email orders@alliancewine.com

