

Bodegas Gratas, Terra, 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 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

Sustainable agriculture with recovered old vineyards sited on steep white little clay soils. Bush and no irrigated vines located on 400 m altitude with only 1 kg per plant of production.

Winemaking

Artisanal and respectful winemaking. Due to the reduced production, the grapes are really concentrated and it's in the skin where all the substances are retained. The way to express everything is by fermenting the juice with the skins, in this case, inside the tinaja, that gives the oxygen needed to the natural yeasts to end the fermentation. After the pressing, the wine rests for a time in the tinajas.

Tasting Note

Amber in colour, rich fruity notes, orange peel, sugary fruits and honey. This explosion of aromas moves into the palate which smooths out to ripened summer fruits.

Food Matching

Seafood, spicy asian food and cheeses.



Product code: 3167

Technical Details

Varieties:

Tardana 100%



ABV: 12.5%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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