

Product code: 4391

Bodegas Gracias, Comboi, Vino Ancestral Blanco, Manchuela, 2021



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 Gracias 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

The Comboi wines are cultivated, produced and sold with the utmost respect, honesty, happiness and hope of all those who work with them. The Comboi project is all about the respect for the local environment. Coming from an area of Manchuela that sits outside the DO, this old Tardana vineyard supports 70 year old vines tended using organic and sustainable viticulture methods. Bush vines, with no irrigation, the vineyard is situated in Alborea at about 700m. The soil is clay- calcareous, ferric and red in colour with larger boulders on the surface.

Winemaking

Artisanal in every sense, from the sustainable agriculture and minimal intervention to the ancestral methods used in the winemaking. Direct pressing without maceration in a vertical press. Fermentation in small stainless steel tanks at a constant 18°C for 3 weeks. Bottled by hand before the yeasts consume all of the sugars which would otherwise end the fermentation. The bottles are then rested laying down over winter until disgorgement so that the lees have more contact with the wine, at which point the bottles are inverted so that the sediment plug is discharged during disgorgement.

Tasting Note

"Comboi", is a local Valencian expression used when a group of people come together to have a good time, full of enthusiasm and joy, a bit like the wine! This is a Pet Nat lightly sparkling wine created "metodo ancestral" from 100% Tardana grapes. Beautiful and refreshing, with delicate bubbles and fresh fruity aromas.

Food Matching

Serve cold in an ice bucket! Really fresh in the mouth, this is perfect as an aperitif but work well with seafood, paella and creamy pasta dishes.

Technical Details

Varieties:

Tardana 100%

ABV: 12.5%

Closure: Crown Seal

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing