

Product code: 4008

Bodegas Gratas, ¿y tu de quién eres?, 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 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

Using vines from family plots typically used to make wine for the household, the blend of grape varieties is chosen from vast experience of the local grape varieties hardiness to diseases and climate hazards. Traditionally varieties are planted in the same vineyard (Marisancho, Teta de Vaca, Pedro Juan, Moravia Agria, Moravia Dulce, Cegivera, Rojal, Valencin, Albillo), so they are always ensured some good fruit, even during a spring frost, or humidity during summer that enhances fungal diseases.

Winemaking

The harvest is hand picked into big buckets directly in the vineyards, whole bunch fermented without destemming and with a low maceration between 4-5 days. Then pressed and aged in stainless steel, oak or tinaja and finally blended.

Tasting Note

Fresh and fruity, medium bodied. Fragrant notes of mediterranean bush and fresh red fruits. Easy drinking yet plenty of complexity given by the oak, tinaja and stainless steel with its lees ageing.

Food Matching

Ham, jamon, spanish omelette or chicken work best.

Technical Details

Varieties:

Bobal 65%
Field Blend 35%

ABV: 12.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 4 Months

Type: French 225 Litres

% wine oaked: 33

% new oak: None