

# maximas



## MAXIMAS

Red wine aged 12 months in used French oak barrels

## WINE-GROWING AREA

Without D.O., Manchuela Area

## GRAPE VARIETY

Bobal 100%

## SOIL AND VINEYARD

Vineyards of sustainable agriculture based on respect.

Old Bobal vines located in the villages of Alborea and Serradiel. Deep, poor and clay-calcareous soils, typical from Manchuela region.

## WINEMAKING

It's a traditional and artisanal low intervention production. Manual harvest allows selection of clusters in field. Grapes are taken refrigerated into the winery at 8 °C degrees. The fermentation is handled in small tanks of 50 HL with a prior maceration of 48 hours at 12°C. Manual plungings are made daily and the grape-pressing is carried out in a vertical press. The malolactic fermentation is carried out in stainless steel to finish with an ageing of 12 months in used French oak. Finally, after a light filtration, the wine is bottled. It's an elaboration without fining agents neither cold stabilization; sediments can appear in the bottle.

## WHY GRATIAS?

...gratias maximas is born as a gratitude to all these people who have helped us in our enological lives: family, friends, masters, from whom we keep highly valuable memories and have helped us to make our dream come true. All these people appear in the label.

## ETHICAL WINE

For us it means the wine which is cultivated, made and sold from the respect, honesty, happiness and hope of all those people who work with us and those who will drink it.

We develop a responsible project, conscious and respectful with society and the environment.

## TASTING AND GASTRONOMY

Tasting: Cherry red color with high layer. Intense nose, black fruits and lactic notes. Wide mouth, powerful, fruity, good tannin and elegant.

Gastronomy: Grilled lamb, Manchego gazpacho, grilled beef steak and sheep cheese.

## 3300 bottles

20 magnums approximately

*This wine is suitable for vegans and vegetarians*

## Bodegas Gratias Familia y Viñedos

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