

comboi



COMBOI ROSADO

PetNat- natural sparkling pink wine elaborated by ancestral method

WINE-GROWING AREA

Without D.O. Manchuela area

GRAPE VARIETY

Bobal 100%

SOIL AND VINEYARD

Organic and sustainable agriculture. Old vineyard about 40 years old. In bush vine and without irrigation. Clay-calcareous soils, deep and poor in organic matter at 700 meters above sea level.

WINEMAKING

It is an artisan production using the ancestral method, from sustainable agriculture and minimal intervention. The manual harvest in boxes allows the selection of the bunches in the field. The grapes enter the winery at about 8°C. Direct pressing without maceration in a vertical press. Fermentation takes place in small stainless steel tanks. The temperature is constant about 3 weeks at 18°C. We proceed to manual bottling before the yeasts consume all the sugar and finish the fermentation. The wine will finish fermentation inside the bottle. The bottles will rest lying down (rhyme) all winter until the time of disgorgement, in this way the lees have more contact with the wine. Subsequently, they are pointed so that the lees are placed on the neck of the bottle and facilitate that the wine is clean when it is disgorged by hand. No expedition liqueurs or other wines or additives are used to fill the bottles.

WHY GRATIAS?

...gratias 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.

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.

WHY COMBOI?

“Fer Comboi “ It’s a local Valencian expression that is used when a group of people being together to have a good time, full of enthusiasm and joy. In groups of friends we associate it with making a paella or barbecue, and whatever comes next. This is a real Comboi. This sparkling wine sets the spark with its presence at every meeting.

TASTING AND GASTRONOMY

Tasting: Strawberry color with fine and refreshing bubbles, the aromas of red fruits, strawberry, sour strawberry with bakery backgrounds stand out. In the mouth, it has a long drink, with a bitter finish that gives it persistence and helps with more powerful pairings. Gastronomy: They are wines to drink without a shirt, to enjoy the heat, in a pool or on the beach. Also rices with sea food, steamed mussels, Atlantic oysters, pumpkin cream, salted fish and nuts. Serve cold, in an ice bucket.

This wine is suitable for vegans and vegetarians

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