

soy arena



SOY ARENA

Red wine from sandy soil

WINE-GROWING AREA

Without D.O. Manchuela area

GRAPE VARIETY

Bobal 100%

SOIL AND VINEYARD

Old vineyards from a plot named Hoya Arenas. Traditional viticulture grown in bush vines and without irrigation. This vines are located very near from Hoces del Cabriel, a Natural Park Biosfere Reserve where the Cabriel river shapes a big canyon. On the surface of the soils we can find round stones typical from riversides and also sand. Undergrown we can find clay.

WINEMAKING

Traditional and minimal intervention winemaking, always respecting the raw. Whole bunch fermentation, after 5 days fermenting with the skins it's pressed. For malolactic fermentation and after aging, we use old french oak barrels.

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 SOY ARENA?

One of our aims is to show the great versatility of Bobal. With this sandy soils we find the elegance character of the variety. We are working in trying to characterize the different terroirs and landscapes showed with Bobal.

TASTING AND GASTRONOMY

Tasting: ruby red color with a medium layer. Scented nose, more floral than fruity. Length, presence and subtly mouth. Gastronomy: to take alone, with any type of aperitifs or more elaborated meals. Fondue, vegetable grill or mussaka, can be some examples.

This wine is suitable for vegans and vegetarians

Bodegas Gratias Familia y Viñedos

Calle A, 12, 02200
Casas Ibañez
Albacete, Spain
T +34 676 599 583
+34 722 331 730
ana@bodegasgratias.com
www.bodegasgratias.com



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