

soy caliza



SOY CALIZA

Red wine from limestone soil

VITICULTURE AREA

Without DO, Manchuela area

VARIETY

Bobal 100%

SOILS AND VINEYARDS

Old vineyard grown in 'vaso' (bush vines) and strict dry land (no irrigation) in a sustainable way. Plot at 700 meters above sea level near the Júcar river on the side of a small hill where white limestone soil predominates. For this wine we harvest separately the limestone streak that crosses the plot in order to show the effect of the chalk in the wine

WINE MAKING

It is a wine making of minimum intervention, artisan and traditional. Manual harvest that allows the selection of bunches in small boxes of 12 kg. Fermentation with autochthonous yeasts in small 500 L bins, half destemmed grapes and the other half with whole clusters. After a soft pressing, it is transferred to used French oak barrels where it makes the malolactic fermentation and aging. Unfiltered and natural stabilisation bottled wine

WHY GRATIAS?

...Gratias was born as a as a gratitude to all the people who have helped us in our oenological lives to make our dream come true: to make our own wine. They are all family, friends, colleagues, teachers..., of whom we have very important and valuable memories

ETHICAL WINE

For us, it means making a wine that is grown, produced and sold with respect, honesty, happiness and the enthusiasm of those who work with us and of those who will consume the wine.

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

WHY SOY CALIZA?

Soy Caliza shows us the expression of the influence of the soil in the wine. In this case, from the limestone soil. The infinity symbol on the label tells us about the coherence between thinking, saying and doing. In this wine the symbol is whitish grey coloured in order to remind the colour of the soil. In this way we continue showing the great versatility of the Bobal variety through the personality that each soil expresses

TASTING AND GASTRONOMY

Tasting notes: Red cherry color with a medium-high layer. Intense nose, with mineral touches reminiscent of chalk. On the palate it presents an austerity typical of limestone that gives it a strong personality.

Gastronomy: ideal pairing with winter dishes 'platos de cuchara' (different hot soups), such as chickpeas with 'collejas' (indigenous leaf vegetable that grows in our vineyards) or fabada (typical beans soup from North Spain). Also with manchego-type cured sheep cheese

This wine is suitable for vegans and vegetarians

**Bodegas Gratias
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