

Rosé



ROSÉ

Rosé wine aged wine

WINE-GROWING AREA

Without D.O., Manchuela Area

GRAPE VARIETY

Bobal 100%

SOIL AND VINEYARD

Vineyards of sustainable agriculture, based on respect and common sense. Wine of The plot of the North Hazilla, cultivated by Sergio in bush and without irrigation management. Bobal vines of 30 years old, settled down on deep, poor and clay-calcareous soils.

WINEMAKING

It's a low intervention artisanal production. First of all with manual harvest, this allows selection in field and with refrigerated transport until the grape reaches the winery.

The fermentation is handled in small tanks of 50 HL with a prior maceration of 8 hours at 8°C.

The grape-pressing is carried out in a vertical press.

The fermentation develops at low temperatures, without malolactic fermentation. End of fermentation in oak barrels and then aged 3 months on its lees. 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 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 ROSÉ?

A rosé wine that after a time in the bottle expresses vivacity, purity, complexity and harmony. The essence of the "triple twist" Maori symbol (NZ) that appears on the label of the bottle, in which tradition and modernity, past and present, are together to carry out an infinite path.

Exactly what we want to express with this wine, respecting the origin and also playing new concepts.

TASTING AND GASTRONOMY

Tasting: Bright pink strawberry color. Intense nose to red fruits, emphasizing typical aromas of the Bobal. Wide mouth, long, silky, great length and light tannin. Gastronomy: aperitifs, rice, fatty fish, sushi, vegetarian, paste and in summer parties.

2.600 bottles approximately

This wine is suitable for vegans and vegetarians

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