

sol



SOL

White wine, 3 months aged with its lees

WINE-GROWING AREA

Without D.O., Manchuela Area

GRAPE VARIETY

Tardana 100%

SOIL AND VINEYARD

It's an old Tardana vineyard, from sustainable agriculture. Bush and without irrigation management. Limestone content appears the soils to be white. The plots are located in Cilanco village (Villatoya, Albacete) next to Cabriel river, in where there's a particular microclimate which allows this grape variety to reach optimum ripeness.

WINEMAKING

It's a traditional and artisanal production from sustainable winemaking. Manual harvest allows the selection of bunches in the vineyard afterwards, grapes refrigerated at 8 °C degrees, are taken into the winery. The fermentation is handled in small tanks of 50 HL with a prior maceration of 4 hours at 12°C. The grape-pressing is carried out in a vertical press. The fermentation develops at low temperatures, without malolactic fermentation. Prior to the end of alcoholic fermentation a quarter of the total volume of the wine, is finally fermented inside a clay pot (tinaja); to finish with an ageing of 3 months with 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 SOL?

It represents the patience, come back to our roots and origins, live life slower. Tardana is a special variety because it ripens later than red varieties. As it's harvested so late, near November, it's the grape that receives more solar hours per year.

TASTING AND GASTRONOMY

Tasting: Bright pale yellow color. The character of the white flower predominates, highlighting the pear in nose. In mouth is full bodied with a good balance and pleasant passage that invites to drink. Gastronomy: Ideal to enjoy with friends, oriental food, seafood, grilled fish and nice conversations.

4600 bottles approximately

This wine is suitable for vegans and vegetarians

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