

arroba



ARROBA

Natural red wine aged with its lees

WINE-GROWING AREA

Without D.O., Manchuela Area

GRAPE VARIETY

Pintaill@ 100%

SOIL AND VINEYARD

Pintaill@ variety is almost extinct and no monovarietal plots are found. Plants are mixed with other varieties in which are called "mixed plots". That's why grapes come from different soils, generally with deep, poor and chalky soils from sustainable agriculture. On the grape's skin appears during véraison, little light spots, that's the origin of the grape's name.

WINEMAKING

It's a traditional and artisanal production from sustainable winemaking. First of all with manual harvest, this allows selection in the field. The fermentation is handled in small tanks of 5 HL and manual daily "pissage".

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

The grape used for this wine, some people call it Pintaill@ and other Pintailla... So Pintaill@. Also in the area, the arroba is a measurement system, 1 arroba are 16,2 liters of wine.

TASTING AND GASTRONOMY

Tasting: Precious red color with raspberry nuance. Red fruit with herbaceous character in nose, good length in the mouth, vegetables memories which pronounce its freshness. Elegant tannins, subtle, but present; resulting in a long-drink surprising wine.

Gastronomy: aperitifs, duck, lamb, foie and after dinner with friends.

560 bottles approximately

This wine is suitable for vegans and vegetarians

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