

eme



EME

Red wine aged in demi-john

WINE-GROWING AREA

Without D.O. Manchuela area

GRAPE VARIETY

Macabeo Negro 100%

SOIL AND VINEYARD

Macabeo Negro is a grape variety that comes from the “blend plots”. Is one of the grapes that we are recovering from disappearing involved in the wine Project ¿Y tú de quién eres?

There are many kinds of soils in those blend plots, mostly clay-calcareous. Vines more than 40 years old, bush vines and without any irrigation.

WINEMAKING

The Macabeo Negro vines, are marked in order to make it easier to follow during ripening process as well as for the harvest time, as they are mixed in the vineyards between many other grape varieties. Hand harvested in small cases. The grapes are destemmed and fermented in small bins of about 800L. The grapes are macerating with the juice during the fermentation process, afterwards, the aging is hold in small glass demi-johns of around 50 L. Bottled unfiltered and unfiltered.

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 EME?

For long time, this grape varietal has been identify by the vinegrowers of the area as Macabeo Negro. We´ve been searching through bibliography, ampelography experts and other winemakers, in order to find out the scientific name for the grape. Finally in 2021 after the DNA analysis, we discovered that the known name is Bonicaire, an ancient Mediterranean grape nearly disappeared in the last years. The grape varietal´s adaptation to our area has been so amazing and with such big personality, that we decided to keep the name as it´s known by the old people in the town, Macabeo Negro (Eme of Macabeo)

TASTING AND GASTRONOMY

Tasting: Intense purple colour, medium bodied and velvet mouthfeel. Fresh and jummy that invites to keep on enjoying. On the nose, it smells really fruity mixed with particular spices.

Gastronomy: Light dishes or interesting conversations without meal. Also pairs well with red tuna stewed with onion, Bolognese pasta, rice with snails and rabbit, miso soups with vegetables...

This wine is suitable for vegans and vegetarians

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