

tinaja



TINAJA

Natural red wine. Fermented and aged in tinaja (clay pots)

WINE-GROWING AREA

Without D.O., Manchuela Area

GRAPE VARIETY

Bobal 100%

SOIL AND VINEYARD

Old vineyards, more than 80 years old, the firsts planted after the phylloxera appeared in the area. Red soils due to its ferrous content. Also deep and clay-calcareous, typical of Manchuela region.

WINEMAKING

It's a 100% natural wine, made without any additives, without sulphites added, where raw expresses itself the way it chooses. Manual harvest with cluster selection in field. The grapes are fermented in small tinajas (clay pots) about 2 HI capacity with manual passage and presence of entire bunch. Gentle pressing is carried out using a vertical press. Malolactic fermentation in the tinajas, as well as the aging during four months. Finally it's slightly filtered and 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 TINAJA?

Clay pots have been used in winemaking since ancient time, being decorated in different ways depending on the origin of them. We want to recover the traditional use of the "tinajas".

TASTING AND GASTRONOMY

Tasting: High vibration wine, deep colour. Highlights its depth in nose and mouth. Wide and powerful the wine express its liveliness. Gastronomy: stews, cured cheeses, roast and to feed body and mind.

470 bottles approximately
This wine is suitable for vegans and vegetarians

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