

# infinitum 2015



## **INFINITUM BY GRATIAS**

Natural red wine 6 months in oak used barrels

## **WINE-GROWING AREA**

Without D.O., Manchuela Area

## **GRAPE VARIETY**

Bobal 100%

## **SOIL AND VINEYARD**

Paco's Terroir, more than 80 years old, planted by Ivan's grandfather, transmitted from generation to generation which represents the join of men, of the earth and the cosmos through strains. This is our way of understanding the biodynamic philosophy, from the energy, applying alternative therapies to the vineyard.

## **WINEMAKING**

It's a 100% natural production, without any additives or sulphites. First of all, with manual harvest, this allows selection in the field. The fermentation is handled in small tanks of 5 HL and 2-3 manual "pissage" daily during 3 weeks. The grape-pressing is carried out in a vertical press. The malolactic fermentation takes place in used barrels, as well as ageing for 6 months. 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, fair trade, happiness and hope of all those people who work with us and those who will drink it.

## **WHY INFINITUM?**

The symbolic representation of the emptiness is a circle, and when it is transformed into matter, is compressed by leaving the symbol of the infinite. In this case the energy of the earth, the grapes, turned into matter, wine.

## **TASTING AND GASTRONOMY**

Wine of high vibration, medium-bodied and high brightness. Fruity in nose and in mouth, that gives freshness and elegant tannins.

Gastronomy: Ideal in meetings, to boost the moral, to generate a good environment and to accompany conversations.

**150 bottles and 30 magnums**

**Burgundy bottle 750 mL and 1500 mL  
14,5 vol.**

**3,55 pH**

**5,5 g/L total acidity**

**0 mg/ total SO<sub>2</sub>, without added sulfites**

**1,4 g/L residual sugar**

**Bodegas Gratias**

**Familia y Viñedos**

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