

maximas 2014



GRATIAS MAXIMAS 2014

Red wine aged 12 months in used French oak barrels

WINE-GROWING AREA

Without D.O., Manchuela Area

GRAPE VARIETY

Bobal 100%

SOIL AND VINEYARD

Vineyards of sustainable agriculture based on respect.

Paco's Terroir, an old Bobal vineyard, more than 80 years old, without any irrigation and bush vines. The soils are typical from the Manchuela region, deep and rich in organic matter.

Pepe's Terroir, an old vineyard more than 40 years old, bush vines without irrigation, stony soils, little deep and cultivated in terraces.

Sergio's Terroir, It's a 30 years old Bobal, vineyard. Deep, poor and chalky soils.

WINEMAKING

It's a traditional and artisanal low intervention production. Manual harvest allows selection of clusters in field and with refrigerated transport until the grape reaches the winery. The fermentation is handled in small tanks of 50 HL with a prior maceration of 48 hours at 8°C. The grape-pressing is carried out in a vertical press. The malolactic fermentation is carried out in stainless steel to finish with an ageing of 12 months in used French oak. 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 maximas 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. All these people appear in the label.

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.

TASTING AND GASTRONOMY

Cherry red color with high layer. Intense nose, black fruits and lactic notes. Wide mouth, powerful, fruity, good tannin and elegant. Gastronomy: Grilled lamb, Manchego gazpacho, grilled beef steak and sheep cheese.

3.942 bottles and 20 magnums
Bordeaux bottle 750 mL and 1500 mL
14,5 vol.

3,55 pH
5,55 g/L total acidity
50 mg/L total SO₂
1,8 g/L residual sugar

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