

# arroba 2016



## **ARROBA BY GRATIAS**

Natural red wine aged with its lees

## **WINE-GROWING AREA**

Without D.O., Manchuela Area

## **GRAPE VARIETY**

Pintaill@ 100%

## **SOIL AND VINEYARD**

Pintaillo 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 30 year old terroirs, generally with deep, poor and chalky soils from sustainable agriculture. On the grapes' 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" during 3 weeks. 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, fair trade, happiness and hope of all those people who work with us and those who will drink it.

## **WHY @?**

The grape used for this wine, some people call it Pintaillo 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**

Precious red color with raspberry nuance. Red fruits with fresh character, 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.

## **557 bottles**

**Burgundy bottle 750 mL**

**12 vol.**

**3,3 pH**

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

**10 mg/L total SO<sub>2</sub>**

**1,2 g/L residual sugar**

## **Bodegas Gratias**

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