

tinaja 2015



TINAJA BY GRATIAS

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

Wine from plot of Cerro Los Moñigos. It represents the join between human being and the cosmos through the vines. This is our way of understanding biodynamic philosophy, from an energetic point of view and using alternative therapies in the vineyard. Rich clay soil with big amount of iron. The typical soil in Manchuela area. Bush vines without irrigation.

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 during three weeks. Gentle pressed 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, fair trade, happiness and hope of all those people who work with us and those who will drink it.

WHY TINAJAS?

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

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.

197 bottles

Burgundy bottle 750 mL

14 vol.

3,6 pH

5,1 g/L total acidity

11 mg/L total SO₂, without added sulfites

1,71 g/L residual sugar

Bodegas Gratias Familia y Viñedos

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