

Bodega Gratiass

Wine Name: **Got**

Varietal: **Bobal 100%**

Denomination(s): **Non-denominated Manchuela Area**

Country: **Spain**

Region: **[Casa Ibañez](#), Manchuela**

Vineyard Site: **Alborea**

Vineyard Size: **Tiny**

Vine Age: **30 years**

Management: **Bush-trained, dry-farmed**

Farming: **Certified ICEA Biodynamic**

Elevation: **~800m**

Soil Type: **Deep iron & clay soils**




For the Gratiass families, ‘Got’, meaning ‘glass’ in Valencian, symbolizes a return to the simple pleasure of enjoying wine every day. To elaborate bobal typicity and the uniqueness of the limestone & red clay soils in which these vines grow, the fermented juice ages in tinaja; gentler and more subtle than other vessels.

Agriculture & Vinification

Got

- Maceration: 48 hours at 8°
- Fermentation: Indigenous yeast, small 50HL tanks, malolactic in stainless steel
- Aging: 4 months on the lees in tinaja, unfinned and no cold-stabilization
- Annual Production: 4,000 bottles

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