

Bodega Gratiias

Wine Name: **Rosé**

Varietal: **Bobal 100%**

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

Manchuela Area

Country: **Spain**

Region: **Casa Ibañez, Manchuela**

Vineyard Site: **Hazilla Norte**

Vineyard Size: **Tiny**

Vine Age: **30-40 years**

Training: **Bush**

Farming: **Certified ICEA Biodynamic, dry-farmed**

Elevation: **~700m**

Soil Type: **calcareous clay**




It was at the insistence of Ivan's mother that this rosado is made so it is fitting that the label features the Maori infinity icon: the triple twist signifies the bond between tradition and modernity. The bobal grapes are grown in nutrient-poor soils of limestone and clay. The gratias families elaborate this wine in their manner: minimal intervention, always by hand, lees-aging, unfinned and without cold-stabilization. This is a rosé that's as good in the winter as it is in the summer and always when provençal just "isn't it."

Agriculture & Vinification

Rosado

- Maceration: 8 hours
- Fermentation: Indigenous yeast, low temp, no malo, fermentation finishes in old oak
- Aging: 3 months on the lees, unfinned and no cold-stabilization
- Annual Production: 2,600 bottles

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