

Bodega Gratas

Wine Name: **Sol**
Varietal: **Tardana**
Denomination(s): **Non-denominated**
Manchuela Area
Country: **Spain**
Region: **[Casa Ibañez](#), Manchuela**
Vineyard Site: **Villatoya**
Vineyard Size: **Tiny**
Vine Age: **Old vine**
Training: **Bush**
Farming: **Certified ICEA Biodynamic, dry-farmed**
Elevation: **~700m**
Soil Type: **white due to high limestone content**



Tardana is one of those Spanish varieties that fell out of favor, probably due to the fact that it ripens late, and as a result is nearly extinct in the region. Left on the vine, tardana achieves ripeness after most red varieties and many solar hours per year. The families at Gratas are sure to elaborate Sol so that the this unique variety, the microclimates of the plots, and the riparian soils in which the vines grow are expressed in the glass: small tank fermentation at low temp followed by partial lees-aging in tinaja are key.

Agriculture & Vinification

Sol

- Fermentation: indigenous yeast, low temp in 50HL tanks, no malolactic; $\frac{1}{4}$ is moved to tinaja for 3 months on its lees, light filtration, no fining or cold-stabilization
- Annual Production: 4600 bottles