

Bodega Gratiyas

Wine Name: **Terra**

Soil Type: **White clay/calcareous**

Varietal: **Tardana, orange elaboration**

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

Manchuela Area

Country: **Spain**

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

Vineyard Site: **Villatoya, Camino Basillas**

Vineyard Size: **Tiny**

Vine Age: **~70 years**

Management: **Bush-trained, dry-farmed, 1 kg/plant**

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

Elevation: **~800m**



The vineyards are north-facing and yield the concentrated fruit and ripe tannins they find ideally suited to this “brisado” wine. Through their work to cultivate- and protect tardana from extinction, the Gratiyas families discovered that the grape has “hard” skin and found that a lot of character embedded in the skins was left in the skins and lost when the juice was pressed off. To extract more of this potential organoleptic goodness, they decided to macerate for an extended time in tinaja. After maceration in tinajas, the grapes see a gentle vertical press and continue fermentation and aging in the clay jars. The wine is not fined nor cold stabilized and no sulphites are added.

Agriculture & Vinification

Terra

- Fermentation: Indigenous yeast, artisanal fermentation in tinaja
- Aging: 4 months on the lees in tinaja, unfiltered and unfiltered no cold-stabilization
- Annual Production: 200 bottles

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