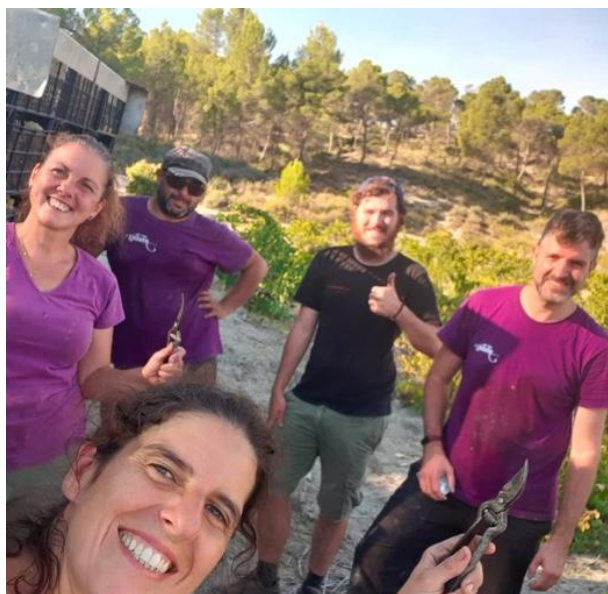


# Bodega Gratiass

Wine Name: **Tinaja**  
Varietal: **Bobal 100%**  
Denomination(s): **Non-denominated**  
**Manchuela Area**  
Country: **Spain**  
Region: **[Casa Ibañez](#), Manchuela**  
Vineyard Site: **Serradiel**  
Vineyard Size: **Tiny**  
Vine Age: **30-80 years**  
Management: **Bush-trained, dry-farmed**  
Farming: **Certified ICEA Biodynamic**  
Elevation: **~800m**  
Soil Type: **White clay/calcareous, elevated ferric content**



Bobal, the second most commonly planted red varietal in Spain, is still vital to the Gratiass families' project to preserve varieties indigenous to the Valencian region and they only work with old bush-vines that are dry-farmed in iron rich calcareous soils. To capture the harmony and history of this autochthon and the soil in which it thrives, they elaborate with as little intervention as possible: manual harvest of selected bunches into small picking boxes, directly put intact into small 200L tinajas. After a gentle vertical press, fermentation continues in tinajas through completion of malolactic fermentation after which the wine ages for an additional 4 months in the tinajas. It is bottled without fining agents and is not cold-stabilized: no sulphites are added.

## Agriculture & Vinification

### Tinaja

- Fermentation: Indigenous yeast, in small 2HL tinaja, partial whole cluster
- Malolactic: pressed to continue malo in tinaja,
- Aging: 4 months on the lees in tinaja, unfiltered and gently filtered, no cold-stabilization
- Annual Production: 470 bottles

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# Bodega Gratiar