

Bodega Grantias

Wine Name: **¿Y Tú de Quién Eres? Blanco**
Varietal: **Tardana, macabeo, marisanchó, doña blanca, albillo, blanquilla and more**
Denomination(s): **Non-denominated Manchuela Area, white field blend**
Country: **Spain**
Region: **Casa Ibañez, Manchuela**
Vineyard Size: **Multiple small “mixed plots”**
Vine Age: **Tardana: 60-70 years; Macabeo: 30-50 years; Others: 80-100 years**
Management: **bush-trained, dry farmed**
Farming: **Certified ICEA Biodynamic**
Elevation: **Tardana: 400m; Macabeo: 700m**
Soil Type(s): **Tardana: Calcareous clay/albariza type; Macabeo: clay-carcareous w/limestone surface; others: clay/calcareous**




One of the missions of this winery is the preservation of culture: the people, the local traditions; viticultural as well as culinary and more. The Y Tu wines are made from grapes hand-harvested from small, mixed plots: anachronisms in a time of profitable monocrops and tax-haven wineries. While autochthonal plantings have been pulled up plot by plot in favor of safe, consultant-approved varieties, the families of Grantias are celebrating these small, mixed plots that hold- and survive by- the knowledge of generations. The numerous varieties are co-harvested into small collection containers that are lightly stomped in the vineyard to initiate fermentation until they are brought to the cellar where a second surface stomping contributes to the partial whole cluster fermentation.

Agriculture & Vinification

¿Y Tú de Quién Eres?

- Hand-picked into small baskets
- Fermentation: indigenous yeast - Tardana: 3-4wks whole cluster; Macabeo: direct press, 3 mos in old wood
- Aging: Tardana: 3 mos in tinaja

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