

## ¿Y tú de quién eres? 2021 Bodegas Gratas - 75 cl.

A village wine made with grapes of old vines (local varieties only). And also an ethical wine made thanks to a crowdfunding in favour of the local winegrowers. Full of character. One of its kind.



### Vinification

A non-interventionist wine, like all wines at Bodegas Gratas. The Tardena grapes ferment between 3 and 4 weeks in whole bunches, without any remontage (pumping over) or pressing, then the wine is aged for 3 months in jars (dolia). The other grapes including Macabeu are pressed, without skin contact, and aged for 3 months in used oak barrels. Then all the components of the cuvée are blended. No added sulphur.



### Storage potential

Drink as from : 2022  
Best moment : 2023  
Until : 2024



### To serve

Serve chilled.



### Trial analysis

Nice yellow colour with grey reflections. Complex on the nose - spicy, floral but also full of white fruit. A lot of character and some density too. Fresh but deep on the palate, and quite long. Surprising!

### Description domain

Gratas is the creation of four friends, Ivan, Ana, José and Silvia who decided to make wines together, in the respect of the terroir and the people of their village. Their wines are the most natural possible, and without any added sulphur.



### Wine style:

Mediterranean, fresh gourmet wine



### Assembly

Albillo, Blanquilla, Doña Blanca, Macabeu, Marisncho, Tardana



### Region:

Levante



### Appellation:

D.O. Manchuela



### Wine estate:

Bodegas Gratas



Biological



Biodynamic