Comboi











COMBOI BLANCO

PetNat- natural sparkling white wine elaborated by ancestral method

WINE-GROWING AREAWithout D.O. Manchuela area

GRAPE VARIETY Tardana 100%

SOIL AND VINEYARD

Old Tardana vineyard, about 70 years old, from organic and sustainable agriculture. Bush vine, without irrigation. The vineyard is located in Alborea at about 700 m. altitude. The soil is clay-calcareous, ferric and red in color with boulders on the surface.

WINEMAKING

It is an artisan production using the ancestral method, from sustainable agriculture and minimal intervention. The manual harvest in boxes allows the selection of bunches in the field. Direct pressing without maceration in a vertical press. Fermentation takes place in small stainless steel tanks. The temperature is constant about 3 weeks at 18°C. We proceed to manual bottling before the yeasts consume all the sugar and finish the alcoholic fermentation. The juice ends the fermentation inside the bottle. The bottles will rest lying down (rhyme) all winter until the time of disgorgement, this is the way the lees have more contact with the wine. Subsequently, they are pointed so that the lees are placed on the neck of the bottle and facilitate that the wine gets clean when it is disgorged by hand. No expedition liqueurs or other wines or additives are used to fill the bottles.

WHY GRATIAS?

...gratias is born as a gratitude to all these people who have helped us in our enological lives: family, friends, masters, from whom we keep highly valuable memories and have helped us to make our dream come true.

ETHICAL WINE

For us it means the wine which is cultivated, made and sold from the respect, honesty, happiness and hope of all those people who work with us and those who will drink it. We develop a responsible project, conscious and respectful with society and the environment.

WHY COMBOI?

"Fer Comboi " It's a local Valencian expression that is used when a group of people meet together to have a good time, full of enthusiasm and joy. In groups of friends we associate it with making a paella or barbacue, and whatever comes next. This is a real Comboi. This sparkling wine sets the spark with its presence at every meeting.

TASTING AND GASTRONOMY

Tasting: Pale yellow color, with fine and refreshing bubbles, the floral notes stand out over the fruity ones. In the mouth, it is a long drink, with a sensation of great freshness that helps it to be a perfect companion of aperitifs and outdoor parties. Gastronomy: They are wines "to drink without a t-shirt", to enjoy the heat, in a pool or on the beach. Also with fish rice, steamed clambs, smoked salmon with caper cream, fresh pasta with vegetables, misho soup ...
Serve cold in an ice bucket.

This wine is suitable for vegans and vegetarians

Bodegas Gratias Familia y Viñedos

Calle A, 12, 02200 Casas Ibañez Albacete, Spain T +34 676 599 583 +34 722 331 730 ana@bodegasgratias.com www.bodegasgratias.com