La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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¿Y tú de quién eres? 2023
Bodegas Gratias - 75 cl.



“Who do you belong to?”, quite literally. Vino de Pueblo — the Spanish equivalent of a “village wine” — crafted from old vines and made exclusively from the traditional grape varieties of the region. It’s also an ethical wine, made through crowdfunding to support and empower local farmers. A highly distinctive and characterful wine. The Tardana vineyards are between 60 and 70 years old, planted on parcels at 400 metres altitude, primarily on limestone and clay soils. The Macabeo comes from vines that are 30 to 50 years old, planted at 700 metres, also on limestone and clay. The other white grapes are field blends from vines aged between 80 and 100 years, on similar soils as the previously mentioned varieties.

Vinification
Minimal intervention is once again key here, just like with the other wines from Bodegas Gratias. The Tardana variety ferments for 3 to 4 weeks with whole clusters, without any pumping over or crushing, and is then aged for 3 months in tinajas. The Macabeo and other varieties are pressed directly, without skin contact, followed by 3 months of ageing in old barrels. Afterwards, the final blend is assembled from the different grape varieties — always without the use of sulphites.

Storage potential
Drink as from : 2024
Best moment : 2026
Until : 2027

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!

Wine style:
Mediterranean, fresh gourmet wine

Assembly
Albillo, Blanquilla, Doña Blanca, Macabeu, Marisancho, Tardana

Region:
Levante

Appellation:
D.O. Manchuela

Wine estate:
Bodegas Gratias

Biological
Biodynamic

Description domain

Gratias 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.