



# Gran Bodega

Gran Bodega is a Spanish organic signature wines that aim to emphasize the connection between the vines and the terroir

The first written documentation on viticulture in the region dates from the 12th century, though it is generally believed that vines were introduced by the ancient Romans as in other regions of the Iberian peninsula.

The climate is continental (long, hot summers and cold winters) and ranges from extremes of -15°C in winter to 45°C in summer. Drought is also common due to the micro-climate of La Mancha, which prevents moisture-bearing winds from crossing it; mean annual rainfall is about 300 to 400 mm. On the other hand, the vines are exposed to about 3,000 hours of sunlight per year.

The soil structure is very homogenous throughout the region. It is formed of reddish-brown sandy clay and rich in lime and chalk. Strata of lime are common and are often broken to allow the roots of the vines to pass through. The land rises constantly from north to south, from 480 m above sea level in Aranjuez in the north to 700 m above sea level in La Mancha in the south.

## Tasting notes

**Eye** - Dark deep red

**Nose** - Exotic. A debut of camphor, lanolin, cold lamb, parsnip/vegetable stock. Courted by an ascent of vanilla sponge / teacake and rocky-road marshmallow. Followed by wafts of coffee ground spices and biscuity/wafery hazelnut.

**Palate** - Vibrant, fresh and lively. Long, elongated tannins – sleek, slick and slender! Dark black-cherry fruit flavours, generous; neither alcohol nor oak intrude. Unobtrusive acidity will ensure cellarability, should it (hopefully) be pursued.

The wine has a taste of red berries, forest raspberries, herbs and vanilla.

Gran Bodega is the ultimate tapas wine! Suitable for pork, lamb or beef dishes.