



ORIGIN

Navarredondilla, Sierra de Gredos, Spain.

VARIETIES

100% Garnacha Tinta.

VINEYARD

From a single vineyard of centenarian vines of Garnacha Tinta in the Gredos. The vineyard is at 1200m altitude and the soils are granitic.

VINIFICATION METHOD

The grapes were harvested by hand and mostly destemmed, leaving about 30% whole cluster. The juice fermented with native yeasts in stainless steel tank, then rested outside the bodega in the same tanks over the winter to stabilize. Bottled in the spring of 2021 without fining, filtering, or sulfur addition.



ALFREDO MAESTRO EL MARCIANO

PRODUCER PROFILE

Alfredo Maestro's family came to Peñafiel from the Basque Country. Having grown up amongst the vines, Alfredo had a great interest in wine and started making his own in 1998. From the beginning he farmed organically, yet in the cellar he worked literally "by the book," teaching himself enology from a textbook and using all the tricks to make a "correct" Ribera del Duero wine: cultured yeasts, acids, enzymes, tannins, color-enhancers, etc. In the early 2000's Alfredo had a revelation: as an organic farmer, why should he use chemicals to adjust the finished wine? He wanted to work as naturally in the winery as he did in the vineyard, as he puts it "to better tell the story of the land." Alfredo began eliminating exogenous products, and by 2003 he was making wine without any additives whatsoever, including sulfur. Over the past several years, Alfredo has been seeking out old, neglected, high elevation parcels around Castilla y León, and more recently in nearby Sierra de Gredos Mountains west of Madrid. He has two small bodegas, one located in his native Peñafiel where his father helps in the bodega, the other in the Navalcarnero area southwest of Madrid.