

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Castilla y León

Locality Olmos de Peñafiel

Climate Continental

Varieties Garnacha Tintorera

Soil Clay-Calcareous, Sand

Elevation 850 meters

Vine Age 63 years

Pruning En Vaso

Farming Practicing Organic

Production 583 cases

Alfredo Maestro

Amanda 2016

Amanda

Rosado de lágrima

Un vino de Alfredo Maestro

Peñafiel • Valladolid • Spain

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 **Castilla-La Mancha** close to Madrid. He currently has several old-vine parcels of Tinto Fino, as well as Garnacha, Garnacha Tintorera, and Albillo - varieties that were once embraced in the region, but have fallen out of favor due to the fascination with producing a 100% Tinto Fino wine. 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. He makes some of the most singular white and *rosado* wines in the region, and his tintos are remarkable for their purity and elegance.

"Amanda" is from a north-facing parcel of **Garnacha Tintorera** near Peñafiel planted in 1953 named *El Cuchillejo*. Grapes are hand-harvested the 1st week of October, destemmed and crushed, and the free run juice is wild yeast fermented and raised in a mix of steel vat and neutral French barriques (malolactic suppressed due to winter temps), and bottled in February without fining or filtration. This is a fuller-bodied *rosado* with high acidity and notes of tart red fruits, watermelon rind, and minerals; eminently delicious as an aperitif or with a wide variety of tapas.