

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Castilla y León

Climate Continental

Varieties Albillo Mayor

Soil Clay-Calcareous, Sand

Elevation 770-1000 meters

Vine Age 105-125 years

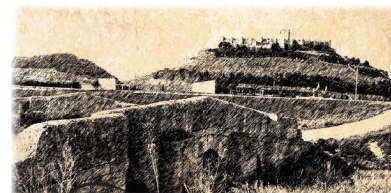
Pruning En Vaso

Farming Practicing Organic

Production 100 cases (6pk)

Alfredo Maestro

Consuelo 2015



Consuelo

Albillo Mayor · Barrica

Alfredo Maestro
Viticultor

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.

Consuelo is 100% **Albillo Mayor** harvested separately from several *majuelos* (tiny parcels) in villages around Peñafiel, Aranda del Duero, Burgos and Valladolid planted between 1891 & 1910. Grapes were hand-harvested, de-stemmed, crushed and macerated for 7 days of skin contact, wild yeast fermented and raised in 500L French barrels for one year, and bottled the following February without fining or filtration. Consuelo is full-bodied with bright acidity and textured mouthfeel, offering exotic notes of orchard fruits, flowers, and minerals; a delicious semi-orange wine to enjoy with hearty seafood and other white proteins.