

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Castilla y León

Locality Bocos de Duero (Valladolid)

Climate Continental

Varieties Tempranillo

Soil Clay-Calcareous

Elevation 756 meters

Vine Age 30 years

Pruning Espaldera

Farming Practicing Organic

Production 600 bottles

Maestro Tejero

La Olmera



VIÑA ALMATE

Peñafiel • Valladolid • España

LA OLMERA



Alfredo Maestro

VINO DE LA TIERRA DE CASTILLA Y LEÓN

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** closer 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.

"**La Olmera**" is a namesake single vineyard in the village Bocos de Duero. The grapes are destemmed, wild yeast fermented in vat with long maceration (20-30 days), and raised for 12 months in old 500L French barrels. This is an age-worthy **Tinto Fino** wine with tightly knit layers of red and black fruit, flowers, tobacco, game, and minerals; a noble wine to pair with an equally noble meat course. Enjoyable decanted now or with 5-15 years of bottle age.