

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Castilla y León

Climate Mediterranean

Varieties 95% Pinot Noir,
5% Garnacha Tintorera

Soil Calcareous, Alluvial

Elevation 350-750 meters

Vine Age 18-73 years

Pruning Espaldera, En Vaso

Farming Practicing Organic

Production 250 cases

Alfredo Maestro

Perdigon 2017



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 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.

The new sparkling **Perdigon** is from a parcel of young **Pinot Noir** at 350m on limestone in Cabanes, close to the Mediterranean 100km north of Valencia, along with a small amount of old bush vine **Garnacha Tintorera** which Alfredo uses for his *Amanda* rosado. Grapes were hand-harvested in mid-August and cold-macerated for 3 days whole cluster. The juice was then racked into steel vat for primary fermentation and bottled before fermentation went completely dry in the *método ancestral* style, finishing secondary fermentation on fine lees for 9 months. The result is a sparkling rosé with bright red fruit and a pleasant effervescence, enjoyable as an aperitif or with grilled poultry, fish and vegetable dishes.