

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Alfredo Maestro Tejero

**Appellation** VdT Castilla y León

**Locality** Peñafiel, Valtiendas

**Climate** Continental

**Varieties** Tempranillo

**Soil** Clay-Calcareous, Alluvial

**Elevation** 700-1000 meters

**Vine Age** 10-80 years

**Pruning** En Vaso, Espaldera

**Farming** Practicing Organic

**Production** 1,666 cases

**Alfredo Maestro**

*Viña Almate 2016*



**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 makes some of the most singular white and *rosado* wines in the region, and his tintos are remarkable for their purity and elegance.

**Viña Almate** is named after the man himself (the first two letters of his three names) and is his highest production wine. This 100% **Tinto Fino** cuvée is made from fruit sourced from various plots in Valtiendas (Segovia), as well as in Peñafiel (Valladolid). Grapes were hand-harvested 1st week of October, whole-cluster crushed and fermented with native yeasts in steel vat with 12-15 days of maceration, raised over winter in vat and bottled in February unfiltered, and with very low SO<sub>2</sub>. The result is a very pure and classic full-bodied Duero *vino tinto* with notes of red & black fruits, spice, flowers, and minerals; a great wine to pair with grilled and roasted meats.