



# ALFREDO MAESTRO

## CAÑONAZO

### ORIGIN

Cabanes, Castellón, Valencia, Spain.

### VARIETIES

95% Pinot Noir and 5% Garnacha Tintorera.

### VINEYARD

From 15 year-old vines at 290m elevation, facing east, on chalk soils that are worked by Alfredo's friend, Victor Bellmunt.

### VINIFICATION METHOD

The grapes were harvested by hand, destemmed, and then pressed directly with a hydraulic press (no maceration on the skins). The juice partially fermented in a stainless-steel tank, then was bottled before the sugars were finished and rested to finish fermentation and develop bubbles in bottle, in the ancestral method. The wine was rested on the lees in bottle for more than six months before final disgorgement.



### PRODUCER PROFILE

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 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.