



## ALFREDO MAESTRO

### EL REY DEL GLAM 2022

#### ORIGIN

Peñafiel, Ribera del Duero & Navarredondilla, Gredos.

#### VARIETIES

100% Garnacha Tinta.

#### VINEYARD

From two vineyards: one old Garnacha vines in the Gredos, and one old Garnacha vines in Ribera del Duero. The first is planted on granite soils, the second on clay soils.

#### VINIFICATION METHOD

The grapes were harvested by hand then go through carbonic maceration in stainless steel without crushing or destemming. The juice ferments with native yeasts in stainless steel tanks. The wine finishes fermentation, including malolactic, then is bottled without additives.

#### PROPERTIES

Alcohol: 15%  
Sulfites: 0 Added



#### 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.

#### PROPERTIES

2022 was an extremely dry vintage, and in many places the vines suffered for the lack of water. Yields were down about 20% and harvest was moved up by two weeks to ensure adequate acidity.

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