



José Pastor Selections

Grower *Alfredo Maestro*

Appellation *Vdt Castilla y León*

Locality(s) *Peñafoel, Valtiendas*

Climate *Continental*

Grape(s) *Tinto Fino (Tempranillo)*

Soil(s) *River Stones, Clay, Alluvial*

Elevation *700-1,000 meters*

Vine Age *10-80 Years Old*

Farming *Practicing Organic*

Pruning *En Vaso, Espaldera*

Production *9,960 bottles*

Suggested Retail *\$18*

Viña Almate



- The affable iconoclast **Alfredo Maestro** established his small *bodega* in 1998 in his hometown of Peñafoel, Ribera del Duero. Alfredo seeks out neglected vineyards around Castilla y León and Castilla-La Mancha, takes the parcels over, and works them organically. In the cellar, Alfredo works as naturally as anyone we have seen in Spain, eliminating all winemaking additives - including sulfur. Over time, Alfredo has accumulated 9 hectares across Castilla y León and La Mancha along with establishing a second small *bodega* near Madrid.
- This cuvee is meant to express the terroir of **Castilla y León** in its purest form. Almate is the name of the first vineyard that Alfredo planted and gives the name to his *bodega* and to Alfredo's entry-level Duero wine. This cuvee is made from fruit sourced from various plots in Valtiendas, an area located at 1,000 meters just south of the Ribera del Duero, as well as Peñafoel, Ribera del Duero.
- **Viña Almate** comes from 100% Tinto Fino, aka the local clone of Tempranillo grown on river stones, clay, and clay-calcareous soils.
- **Vinification:** *Fermented 80% whole-cluster with wild yeasts in steel vats; Raised in neutral French oak for 2-4 months with one racking; Unfined & Unfiltered; Very low SO2*
- **Vintage:** *The vineyards for this wine are located in the Ribera del Duero and Valtiendas, where the climate is harshly continental with cold winters, hot days and cold nights during the ripening season, which gives wines with robust fruit and brisk acidity if the grapes are picked at the right time. The biggest threat to viticulture is frost in the spring and fall. The short growing season is ideal for Tempranillo, an early ripening grape.*