



José Pastor Selections

Grower Alfredo Maestro

Locality(s) Peñafiel,

Navarredondilla

Climate Continental

Grape(s) Garnacha

Soil(s) Granite, Clay-Calcareous

Elevation 700-1,100 meters

Vine Age 30-100 Years Old

Farming Practicing Organic

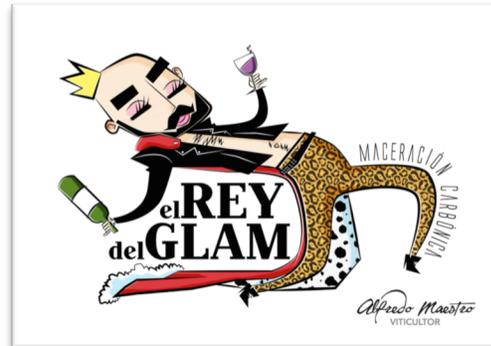
Pruning En Vaso

Production 4,000 bottles

Suggested Retail \$25

El Rey de Glam

Garnacha



- The affable iconoclast **Alfredo Maestro** established his small *bodega* in 1998 in his hometown of Peñafiel, Ribera del Duero. Alfredo seeks out neglected vineyards around Castilla y León and Castilla-La Mancha, takes the parcels over, works them organically, and makes wine from these neglected parcels. 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.
- Half of the grapes for this cuvee come from vineyards located in the **Sierra de Gredos** mountain range in the province of Avila northwest of Madrid at extremely high elevations, where the soils are granitic. The other half of the grapes come from Alfredo's hometown of **Peñafiel**, Ribera del Duero, located directly north of Madrid, where the soils are sandy, clay-calcareous.
- **El Rey de Glam** is a cuvee made up of 100% Garnacha that is sourced from the two different Garnacha vineyard areas Alfredo works with. This cuvee is meant to be enjoyed young, and thus is made in carbonic maceration. Ideally put a slight chill on "El Rey de Glam" and drink it out of a *porrón* or *bota*. This is a wine for thirst, in the vein of country Spanish wines from 100 years ago.
- **Vinification:** *The uncrushed whole grape clusters undergo carbonic maceration with wild yeasts in steel vat; Raised for a short time in vat; No SO₂ added*
- **Vintage:** *This wine, coming from two regions located not too far from each other, possess continental climates with hot days and cool nights giving grapes with good natural acidity and ripeness.*