



José Pastor Selections

**Grower** *Alfredo Maestro*

**Appellation** *Vdt Castilla y León*

**Locality(s)** *Bocos de Duero*

**Climate** *Continental*

**Grape(s)** *Tinto Fino (Tempranillo)*

**Soil(s)** *Clay-Calcareous*

**Elevation** *756 meters*

**Vine Age** *Planted in 1998*

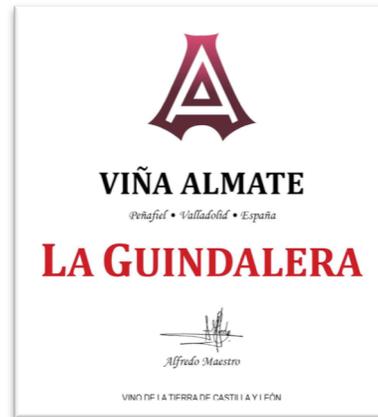
**Farming** *Practicing Organic*

**Pruning** *Espaldera*

**Production** *650 bottles*

**Suggested Retail** *\$70*

### **La Guindalera**



- 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, 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.
- Alfredo began working the Guindalera vineyard in 2009. This vineyard is comprised of younger vines grown on a south-facing slope located in the village of **Bocos de Duero**, one of the prime winemaking towns in the Ribera del Duero. Here the soils are pronouncedly chalky and clay-calcareous.
- The **La Guindalera** *cuvée* comes from 100% Tinto Fino, aka the local clone of the Tempranillo grape. It is a powerful yet elegant wine intended to be enjoyed a few years after the vintage.
- **Vinification:** *Destemmed; Fermented with wild yeasts in 1,000 liter steel vats; Raised in neutral French oak for 12 months with three rackings; Unfined & Unfiltered; SO2 added only at bottling*
- **Vintage:** *The vineyards for this wine are located in the Ribera del Duero, 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.*