



José Pastor Selections

**Grower** *Alfredo Maestro*

**Locality(s)** *Peñañiel*

**Climate** *Continental*

**Grape(s)** *80% Tinto Fino y Albillo,*

*Palomino, Moscatel, etc.*

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

**Elevation** *750 meters*

**Vine Age** *85 Years Old*

**Farming** *Practicing Organic*

**Pruning** *En Vaso*

**Production** *1,000 bottles*

**Suggested Retail** *\$65*

### **La Asperilla**



- The affable iconoclast **Alfredo Maestro** established his small *bodega* in 1998 in his hometown of Peñañiel, 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.
- **Peñañiel** is a winegrowing village located in the southwestern part of the Ribera del Duero wine region. The Ribera del Duero runs east and west along the Duero River in northern Spain and sits in the heart of Castilla y León at high elevation on Spain's *Meseta Central*. Ribera is a region comprised of gently rolling hills with vineyards and cereals intermingling. The soils are clay-calcareous for the most part, and Tempranillo, called Tinto Fino locally, is the most widely planted grape variety.
- **“La Asperilla”** is a single vineyard that is co-planted with red and white grape varieties with Tinto Fino being the backbone. Planted in 1932, the vineyard faces east and sits at 750 meters elevation.
- **Vinifiction:** *Fermented with wild yeast and 15 days maceration in steel vat; Racked to older French barriques for malolactic fermentation; Raised in 2000 liter chestnut barrels for 1 year with racking every 4 months.*
- **Vintage:** *The climate in Ribera del Duero is harshly continental with cold winters, hot days and cold nights during the ripening season. The biggest threat to viticulture is frost in the spring and fall. The short growing season is ideal for Tempranillo, an early ripening grape.*