



José Pastor Selections

Grower *Alfredo Maestro*
Appellation *Vdt Castilla y León*
Locality(s) *Olmos de Peñafiel*
Climate *Continental*
Grape(s) *Albillo*
Soil(s) *Clay-Calcareous, Sand*
Elevation *770-1000 meters*
Vine Age *100-120 Years Old*
Farming *Practicing Organic*
Pruning *En Vaso*
Production *1,980 bottles*
Suggested Retail *\$25*

Lovamor
Albillo



- 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.
- Lovamor is made with fruit sourced from 100-120 year-old Albillo vines located at 770-1000 meters elevation in the **Ribera del Duero**. Here the soils are sandy, clay-calcareous, and the climate is harshly continental with cold winters, hot days and cold nights during the summer months.
- **Lovamor** comes from the native white grape **Albillo Real**, a grape that was once widely planted throughout the Ribera del Duero, and use to be blended with the hearty black Tempranillo grape. With this cuvée, there is some skin contact and, thus, Lovamor is more of an orange wine than a white wine.
- **Vinification:** *Fermented with wild yeasts in steel vats with 6 days of skin contact; Raised in vat; Unfined & Unfiltered; No SO2 added*
- **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.*