

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Alfredo Maestro Tejero

**Appellation** VdT Madrid

**Locality** Navalcarnero

**Climate** Continental

**Varieties** 50% Tinto Fino,  
50% Garnacha

**Soil** Decomposed Granite

**Elevation** 671 meters

**Vine Age** 30 years

**Pruning** En Vaso

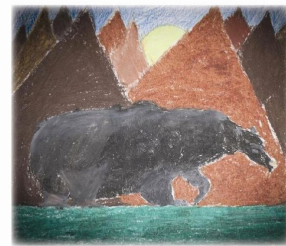
**Farming** Practicing Organic

**Production** 416 cases

**Alfredo Maestro**

*A Dos Tiempos 2016*

A dos tiempos



*Un vino de Alfredo Maestro*

*Navalcarnero • Madrid • Spain*

**Alfredo Maestro's** family came to Peñafiel from the Basque Country. Having grown up amongst the vines, Alfredo had a great interest in wine and started making his own in 1998. From the beginning he farmed organically, yet in the cellar he worked literally "by the book," teaching himself enology from a textbook and using all the tricks to make a "correct" Ribera del Duero wine: cultured yeasts, acids, enzymes, tannins, color-enhancers, etc. In the early 2000's Alfredo had a revelation: as an organic farmer, why should he use chemicals to adjust the finished wine? He wanted to work as naturally in the winery as he did in the vineyard, as he puts it "to better tell the story of the land." Alfredo began eliminating exogenous products, and by 2003 he was making wine without any additives whatsoever, including sulfur.

Over the past several years, Alfredo has been seeking out old, neglected, high elevation parcels around **Castilla y León**, and more recently in nearby **Castilla-La Mancha** closer to Madrid. He currently has several old-vine parcels of Tinto Fino, as well as Garnacha, Garnacha Tintorera, and Albillo - varieties that were once embraced in the region, but have fallen out of favor due to the fascination with producing a 100% Tinto Fino wine. He has two small bodegas, one located in his native Peñafiel where his father helps in the bodega, the other in the Navalcarnero area southwest of Madrid. He makes some of the most singular white and *rosado* wines in the region, and his tintos are remarkable for their purity and elegance.

"**A Dos Tiempos**" gets its name from the separate harvest times of **Tinto Fino** and **Garnacha** in this vineyard, about 3 weeks apart, with the early fruit picked at 9-10% ABV, and late harvest at 16-17%. The grapes are destemmed and wild yeast fermented in vat separately with 25 days maceration, blended together in steel tank, then raised for 6 months in previously used French barriques. A Dos Tiempos is a luscious and complex wine with notes of red fruit liqueur, spice, bitter herbs, and earth; a lovely wine to pair with grilled beef and lamb.