

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Castilla y León

Locality Valtiendas, Peñafiel

Climate Continental

Varieties Tempranillo

Soil Clay-Calcareous

Elevation 960 meters

Vine Age 70+ years

Pruning En Vaso

Farming Practicing Organic

Production 833 cases

Alfredo Maestro

Castrillo de Duero 2016



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 **Sierra de Gredos** Mountains west of 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.

Castrillo de Duero is sourced from a high elevation vineyard in Valtiendas (Segovia), complimented by old vine fruit grown in Peñafiel (Valladolid). The grapes were hand-harvested the 3rd week of October, fermented in steel vat with 12-15 days of maceration and 20% whole cluster, pressed to neutral, light-toast French barrels for malolactic and aging for 12 months, then bottled unfiltered, unfiltered, and very low SO₂. Castrillo is classic **Tinto Fino** wine with layered black and red fruit, polished tannins, freshness, and elegance; a perfect wine to pair with grilled lamb chops or dry-aged beef.