

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Alfredo Maestro Tejero*

Appellation *VdT Castilla y León*

Locality *Peñafiel (Valladolid)*

Climate *Continental*

Varieties *80% Tinto Fino, with Garnacha, Bobal, Albillo, Moscatel, Palomino, etc.*

Soil *Clay-Calcareous*

Elevation *750 meters*

Vine Age *80 years*

Pruning *Espaldera*

Farming *Practicing Organic*

Production *1,000 bottles*

Maestro Tejero

La Asperilla



VIÑA ALMATE

LA ASPERILLA

Alfredo Maestro
VITICULTOR

Peñafiel - Valladolid - Spain
Product of 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 (Tempranillo), 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.

"**La Asperilla**" is from an east-facing vineyard planted in 1932 in Peñafiel. The grapes are destemmed, co-fermented in vat with wild yeast, racked into used French barriques for malolactic for 1 month, then raised for 12 months in an older 2000L chestnut cask, bottled without fining or filtration. The results are a wine that is simultaneously fresh, ethereal, and powerful – a perfect match for the local lamb Alfredo's region is known.