

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Alfredo Maestro Tejero*

Appellation *VdT Castilla y León*

Locality *Mucientes & Cigales*

Climate *Continental*

Varieties *Garnacha Gris*

Soil *Alluvial*

Elevation *850 meters*

Vine Age *60-70 years*

Pruning *En Vaso*

Farming *Practicing Organic*

Production *50 cases*

Alfredo Maestro

La Badi 2018



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.

“La Badi” is made from **Garnacha Gris** vines planted near Valladolid. The grapes were hand-harvested the last week of September, de-stemmed and crushed, wild yeast fermented with 3 days on skins, then raised in tank over winter without malolactic fermentation (due to the naturally cold climate), and bottled in April without fining, filtration or added SO₂. This is a fresh and richly textured white Duero wine, showing orchard fruit and refreshing acidity. Pair it with grilled seafood, poultry and pork.