

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower Alfredo Maestro Tejero

Appellation VdT Madrid

Locality Titulcia-Chinchón

Climate Continental

Varieties 50% Tinto Fino,
50% Garnacha

Soil Sand, Clay

Elevation 830 meters

Vine Age 75 years

Pruning En Vaso

Farming Practicing Organic

Production 400 bottles

Maestro Tejero

La Viñuela



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.

La Viñuela is from a parcel planted to **Tinto Fino** and **Garnacha** in 1940 in the Navalcarnero area just south of Madrid. The grapes are destemmed, co-fermented with wild yeast in vat with 15 days maceration, raised for 12 months in 2nd use French barriques, and bottled without fining or filtration. La Viñuela is full-bodied and well-structured wine built to age over the next 5-7 years, with notes of dark fruits, incense, and earth; a complex wine to pair with grilled meats.

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