

# ALMAROJA • CIELOS Y BESOS

TYPE

**RED, ARRIBES DEL DUERO**

LOCATION

FERMOSELLE, ZAMORA, CASTILLA Y LEÓN



## VINEYARD

Grape Varieties: Juan García, Tempranillo, Rufete, Bruñal

Vines Age: 100+ years old

Elevation: 2,000-2,600 ft.

Soil: Poor thin sandy soils lying over granite bedrock

Climate: Continental

Harvest: Handpicked, in small crates

## WINEMAKING

Winemaker: Charlotte Allen

Fermentation: The Cielos y Besos spends 3-4 days in a pre-fermentation maceration, followed by a fermentation (on the skins for 17 days) in temperature- controlled concrete tanks, and is pumped over once every two days.

Maturation: The wine spends 8 months on its fine lees in concrete tanks before being bottled without fining, filtration or stabilization.

## WINE

Alcohol: 14.3%

Production: 375 cases

## PITCH

- Tiny production.
- Arribes del Duero is the only D.O. situated entirely inside of protected national park.
- Indigenous grapes varieties
- Organic farming with biodynamic aspects.
- Vegan.
- Crianza style (aged).
- Great match to hearty stews and any cut of meat.

## TASTE

Deep burgundy red with a violet rim, the wine elicits aromas of rustic wild berries, pepper, and finishes with ripe tannins and stony minerals.

## THINK

Gamay, Beaujolais, Dolcetto

