

ALMAROJA • CUVÉE CHARLOTTE ALLEN

TYPE
RED, ARRIBES DEL DUERO

LOCATION
FERMOSELLE, ZAMORA, CASTILLA Y LEÓN



VINEYARD

Grape Varieties: Juan García, Tempranillo, Tinta Madrid, 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: Cuvée Charlotte Allen spends 3-4 days undergoing a pre fermentation maceration, followed by a four week fermentation in temperature-controlled stainless-steel vats and open barrels, using wild yeasts, and undergoing daily punch downs, and full malolactic fermentation.
Maturation: 18 months in 300-liter French oak barrels, then bottled without fining, filtration, or stabilization.

WINE

Alcohol: 14.3%
Production: 75 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

Powerful, structured, and complex. On the nose: intense, elegant, resounding. Cherry and black fruit, balsamic. A complex wine that will only get better the longer it opens up. Great acidity, fine tannins and a fresh minerality.

THINK

Barolo, Nebbiolo, Châteauneuf-du-pape.
