

ALMAROJA • MATEO

TYPE

RED, ARRIBES DEL DUERO

LOCATION

FERMOSELLE, ZAMORA, CASTILLA Y LEÓN



VINEYARD

Grape Varieties: Mencía, Bruñal

Vines Age: 70-year old Mencía and 15-year old Bruñal

Elevation: 1,650-2,300 ft.

Soil: Poor thin sandy soils lying over granite bedrock

Climate: Continental

Harvest: Handpicked, in small crates

WINEMAKING

Winemaker: Charlotte Allen

Fermentation: The Mateo undergoes a 3-4 day pre-fermentation maceration, followed by a fermentation (using wild yeasts) in temperature-controlled stainless steel tanks.

Maturation: The wine spends 10 months in 500 liter, third use barrels before being bottled without fining, filtration, or stabilization

WINE

Alcohol: 14%

Production: 51 cases

PITCH

- Tiny production.
- Arribes del Duero is the only D.O. situated entirely inside of a protected national park.
- Indigenous grapes varieties
- Organic farming with biodynamic aspects.
- Vegan

THINK

Grenache, Southern Rhône, Gigondas


