

ALMAROJA • PIRITA

TYPE

RED ARRIBES DEL DUERO

LOCATION

FERMOSELLE, ZAMORA. CASTILLA Y LEÓN, SPAIN



VINEYARD

Grape Varieties: Juan García, Tempranillo, Rufete, Bruñal, Bastardillo Chico, Bastardillo Serrano, Garnacha Tintorera, Tinta Jeromo, Gajo
Arroba Vines Age: 70 – 110 years
Elevation: 2,000 - 2,600 ft
Soil: Poor thin sandy soils lying over granite bedrock
Climate: Continental
Harvest: Manual, in small cases

WINEMAKING

Winemaker: Charlotte Allen
Fermentation: Stainless steel and concrete vats
Maturation: 11 – 18 months in 300l French-oak barrels

WINE

Alcohol: 14%
Production: 250 cases

PITCH

- Unfiltered wine
- Small production
- Single mother winemaker
- Charlotte Allen interned at Domaine Huet
- Indigenous grape variety recovered
- Vines are 100+ years
- Intensity of classed Southern Rhône and Bandol
- Superb value for the quality it delivers
- Staying power for days when open
- Promotional video for Almaroja

TASTE

Mineral, hint of leather, dark fruit, black olives, full, fruity, ripe tannin. After oxygenation, the wine opens out to reveal a gamut of aromas: blackberry, myrtle, licorice and wild herbs. In the mouth it is balanced and long with firm yet fine tannins and refreshing acidity. It is a powerful wine which best accompanies well-flavoured dishes

THINK

GSM, Châteauneuf-du-Pape, Northern Languedoc

