

# ALMAROJA • CIELOS Y BESOS

TYPE

## RED ARRIBES DEL DUERO

LOCATION

FERMOSELLE, ZAMORA. CASTILLA Y LEÓN, SPAIN



### VINEYARD

Grape Varieties: Juan garcía, Tempranillo, Rufete, Bruñal, Bastardillo Chico

Vins Age: 15 - 100+ years

Elevation: 2,000 - 2,300 ft.

Soil: Poor thin sandy soils lying over granite bedrock

Climate: Continental

Harvest: Handpicked, in small crates

### WINEMAKING

Winemaker: Charlotte Allen

Fermentation: 3-4 days pre-fermentation maceration, temperature-controlled (77°F) concrete tanks, pumping over once every 2 days, vinified using wild yeast.

Maturation: 6 months on fine lees in concrete tank, malolactic fermentation

### WINE

Alcohol: 13.6 %

Production: 375 cases

### PITCH

- Tiny production.
- The only DO (Type) situated entirely inside of protected national park.
- Indigenous grapes.
- Organic farming with Biodynamic aspects.
- No filtration, no clarification and no stabilization.
- Indigenous yeast.
- Vegan.
- Natural wine aspects.
- Joven style (Fresh).
- Great match to hearty stews and any meat cut.

### THINK

Gamay, Beaujolais, Dolcetto

