

¿POR QUÉ NO? SELECTIONS



BODEGA ALMAROJA (DO Arribes)



Almaroja "Pirita" Blanco 2021

100% "Malvasía"

Aging: Fermented and aged in stainless on fine lees for 12 months

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 13% Alc by Vol

Production: 300 cases

Background: Charlotte Allen of Bodega Almaroja is an English expat living in the village of Fermoselle, the "Wild West" of Spain. She makes her wines from 75+ year old organic vineyards, co-fermenting these field blends, which contain up to 16 different red and white varieties that few have heard of. Her average yield is 10 hectoliters per hectare (about a half ton per acre--very little).

In the vineyard, Charlotte tends the vines herself. Everything is organic, and she adheres to some biodynamic practices and calendars. Treatments for disease, when needed, are taken care of with botanical blends (such as sage and nettle).

Grapes: 50-115-year-old vines. Though labeled 100% Malvasia (the local name for the unique clone of Doña Blanca in the area), the wine is predominantly this clone of Doña Blanca, a local grape called Puesta en Cruz, Albillo, Godello, Moscatel a Grano Menudo, and Palomino Fino.

Soils/Climate: Sand over granite bedrock, with a diverse array of minerals. Climate can be Atlantic (cooler/wetter) or Continental (warmer/drier) depending on vintage. 2021 was a cooler vintage.

Viticulture: Organic in practice, with some bio practices, especially in the older and weaker plots. Bush vine training and hand pruning.

Winemaking: Four days skin contact while grapes are cold. 12 months stainless steel on fine lees. Spontaneous fermentation, low total SO₂ (32 mg/L), gentle fining with vegetable protein (from peas), lightly filtered.



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