

¿POR QUÉ NO? SELECTIONS



BODEGA ALMAROJA (DO Arribes)



Charlotte Allen

Almaroja "Charlotte Allen" 2015

25% Juan Garcia/25% Rufete/25% Tempranillo/25% Bruñal

Aging: Aged in new and used French oak and Acacia for 15 months

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 14.5% Alc by Vol

Production: 1,200 bottles



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). Ploughing is done by mule or tractor, depending on the accessibility of the vineyard.

Grapes: 125-year-old vines. 25% Juan Garcia, 25% Rufete 25% Tempranillo, and 25% Bruñal from what was Charlotte's favorite vineyard, Campo Redondo. The vineyard was unfortunately burned by an arsonist during a village festival the following year. 2015 was the final vintage from this vineyard.

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.

Viticulture: Organic in practice (with some Biodynamic practices).

Winemaking: Hand harvested. Spontaneous fermentation, 4-week maceration. Aged in 30% new French oak, 30% used French oak, and 30% Acacia barrels for 15 months. Bottled unfiltered and unfiltered.

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