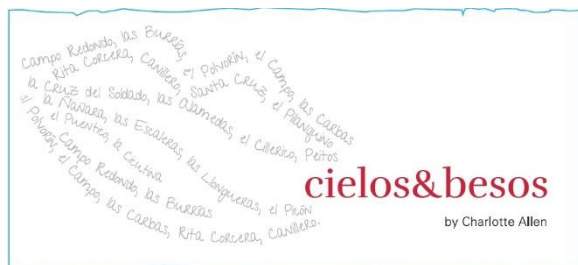


# ¿POR QUÉ NO? SELECTIONS



**BODEGA ALMAROJA (DO Arribes)**



**Almaroja "Cielos y Besos" Tinto 2018**

**80% Juan Garcia/10% Rufete/10% Tempranillo**

**Aging: 6 months on lees in stainless steel**

**Vineyard: Organic in practice (with some Biodynamic)**

**Alcohol: 13.5% Alc by Vol**

**Production: 3,500 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 varietals 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:** Primarily Juan Garcia, the local specialty of the Arribes, with Rufete and Tempranillo from Charlotte's "young" vines (50 years old). Harvested in mid-September.

**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 bio practices, especially in the older and weaker plots.

**Winemaking:** Hand harvested, spontaneous fermentation, 3-week maceration in stainless steel, one punch per day. Stainless aged. Bottled unfiltered and unfiltered.

[porquenoselections.com](http://porquenoselections.com)

 [@porquenoselections](https://www.instagram.com/porquenoselections)