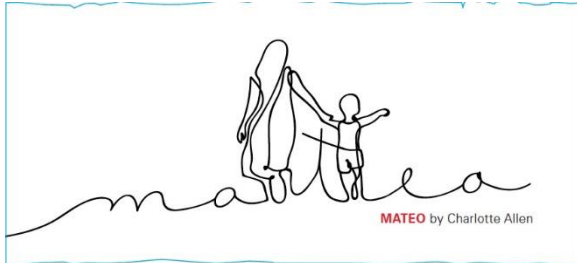


¿POR QUÉ NO? SELECTIONS



BODEGA ALMAROJA (DO Arribes)



Almaroja "Mateo" Mencia 2017

90% Mencia/10% Bruñal

Aging: Aged 11 months in a single, third fill, 500-liter French oak barrel

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 13.5% Alc by Vol

Production: 700 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: 90% Mencia from Villacampo (one of the most northerly villages in the Arribes DO) and 10% Bruñal (aka Alfrocheiro) from La Fregeneda (one of the most southerly).

Soils/Climate: Villacampo (for the Mencia) is primarily slate, while La Fregeneda (Bruñal) is granite. Warm climate with cool nights.

Viticulture: Organic in practice, with some bio practices, especially in the older and weaker plots.

Winemaking: Hand harvested. The two grapes were fermented separately and blended prior to aging. Spontaneous fermentation, 3-4 week maceration. Bottled unfined and unfiltered.

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