

# ¿POR QUÉ NO? SELECTIONS



**BODEGA ALMAROJA (DO Arribes)**



**Almaroja "Pirita" Blanco 2018**

**100% "Malvasía"**

**Aging: 6 months Stainless steel on fine lees**

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

**Alcohol: 13% 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 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:** 50-150-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, Albilo, Godello, Moscatel a Grano Menudo, and an unidentified white variety.

**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. Bush vine training and hand pruning.

**Winemaking:** Four days skin contact while grapes are cold. Spontaneous fermentation, low SO<sub>2</sub>, gentle fining, unfiltered.



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