

¿POR QUÉ NO? SELECTIONS



BODEGA ALMAROJA (DO Arribes)



Almaroja "Pirita" Crianza 2013

Juan Garcia based field blend (14+ grapes)

Aging: 9 months in neutral 300L French oak barrels

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 14% Alc by Vol

Production: 3,000 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, primarily Juan Garcia, the local specialty of the Arribes, with Rufete, Bruñal, and many others, a couple unidentified.

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. 2013 was somewhere in the middle.

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

Winemaking: Spontaneous fermentation, low SO₂, unfinned, unfiltered.



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