

¿POR QUÉ NO? SELECTIONS



BODEGA ALMAROJA (DO Arribes)



Almaroja "Pirita" Crianza 2018

Juan Garcia based field blend

Aging: 12 months in neutral 300L French oak barrels

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 13.7% Alc by Vol

Production: 250 cases

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).

Grapes: 50-115-year-old vines, 40% Juan Garcia, the local specialty of the Arribes, with 35% Bruñal, Rufete, Tempranillo blend, 5% white and 20% from local field varieties.

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. 2018 was a cooler vintage.

Viticulture: Organic in practice, with some biodynamic practices.

Winemaking: Early ripening reds (Bruñal, Rufete, Tempranillo) are harvested 2 weeks before the Juan García and are fermented together. The other reds are fermented by parcel and later blended. Maceration is ~3 weeks, with a daily punch down/pump over. Wine goes into barrel in the Spring after malo and stays there for approximately 12 months. Spontaneous fermentation, low SO2 (25 ppm), unfined, unfiltered.



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