

MAESTE

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN
SAN MARTÍN DE RUBIALES

ALMA DEL MORAL

VINTAGE 2020

«In the highest part of the town of Valdeande, next to the church of San Pedro, remains majestic a great centennial tree full of its red fruits, the Moral, from where you can see the lands of the Ribera del Duero, lands of vineyards, cereals and underground wineries that in the harvest months are filled with workers who for centuries have collected the fruits of the vineyard. This wine is born under this tree, a tribute to the memories of visiting this family land and entertaining with our mother picking up those blackberries that stained the hands red and turned the lips purple, to now turn it into a wine with Soul.»

INFORMATION

Winery
Bodegas Maeste

Owner
Miguel Peña

Viticulturist
Juan Manuel Martínez

Vintage
2020

Aging
14 months in French (75%) and American (25%) oak barrels.

Designation of Origin
D.O.P. Ribera del Duero

Winemaker
Guillermo Llorente and Miguel Peña

Type of Wine
Red Wine

Varieties
Tempranillo (97%) and Merlot (3%)

VITICULTURE

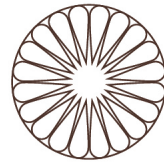
Vineyards: Alma del Moral has been made with different micro-plots of vineyards, highlighting a small old vineyard of about 60 years in Pedrosa de Duero, and the rest of about 30 years in the heart of the Ribera, mainly in the Rodero and Valdepila areas between the terms of San Martín de Rubiales and Peñafiel on the banks of the Duero river; and with small percentages of grapes from the Camino de las Colmenas area in Baños de Valdearados and the Las braguillas area in Honrubia de la Cuesta.

Soils: Mostly influenced by the floods of the Duero River, they form a mixture of limestone, clay, sand, calcareous stones and minerals that also contribute to the sedimentation of the mountain as quartzite.

Altitude: Average of 900 m, better ventilation and a vegetative advance due to its strong sunlight and less natural vegetation that will allow us to obtain an optimal grape regardless of the year.

Slope: In the main vineyard average slope of 30%, which facilitates the runoff of the rains, avoiding waterlogging and humidity in the vineyards.





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Orientation: On most microplots South with alignment of vineyards North - South, which allows to balance the strong insolation of the summer days and at the same time receive abundant light during most of the day throughout the year.

Natural: We work with a philosophy and agricultural practices of minimal intervention and traditional viticulture, multiplying the tasks by hand in search of the best balance of the plant.

Vintage climate: Continental in character, cold and long winter, short and hot summer, with a low rainfall of around 450 liters/square meter and 2,200-2,800 hours of sunshine per year.

WINEMAKING

Harvest: Manual in small boxes of 12 kgs, during September 30 and October 1. Selection in the vineyard and in the winery with an 8-hand selection table.

Yeasts: Autochthonous and spontaneous fermentation.

Fermentation: Long vatting of 23 days from October 1st to October 23rd.

Extraction: Weekly pumping and rackings keeping the thin lees.

Aging: 14 months in 225 L Bordeaux barrels of French (75%) and American (25%) toasted and fine grain oak, maintaining a balance between new (25%) and used first year (75%).

Bottles: 3,319 Bordeaux bottles and 22 Magnums.

Analytics: 14 % Alc. Vol. Ph 3,75

TASTING NOTES

At sight it is a wine with a deep upper layer, with an intense cherry red color and bluish-purple reflections. On the nose, aromas of black and red fruits stand out, such as mulberries, blackberries and cherries, giving way to very elegant and balanced subtle toasted notes, along with touches of cedar and spices such as cloves and pepper. On the palate it is fresh, long-lasting, with an elegant complexity of good acidity and tannins, with an aftertaste of fruit and hints of French and American oak. A wine to enjoy without complexes and harmonize it with any quality gastronomic dish.