



La Microbodega del Alumbra

Juan Jose Rodriguez

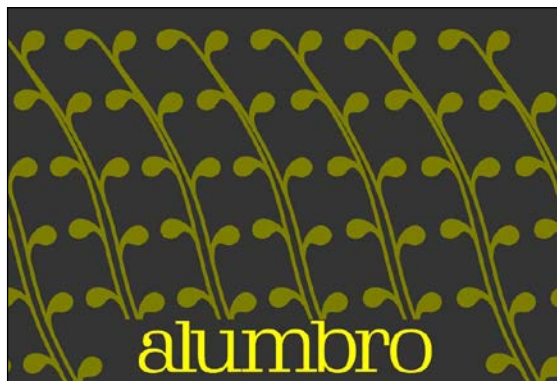
Juanjo and Maribel maintain, with effort and enthusiasm, the smallest winery in the region, which produces wine from three hectares. Juanjo understood it all from adolescence: the harvest, the work in the field, the must, the underground cellars, the vats and the wine. For that reason, one day he decided to return to his village, to live in it and to live with it. His only claim was to make a good wine, and he has fulfilled it, since he joined the Regulatory Council in 2008. His town, Villamor de los Escuderos, is a town closely linked to the Zamora viticulture and is where he grows his vineyards.

Visitors are surprised by the size of this winery, which only produces five to six thousand bottles produced from their 3 ha vineyard. The cellar is equipped with inox tanks and five old oak barrels, which advance the enological concern of Juanjo and Maribel. Both are proud to be a microbodega and to stand firm when it comes to elaborating with the sole intention of letting the grape and the terroir express themselves without any help.

“I want to make the wines that have been made in my town all my life,” says Juanjo.

Defender of ecological behavior in biodynamic and natural viticulture, Juanjo lives with the passion of the vegetative cycle of the vines and the wild plants that surround them. They study and care for other herbs and plants on their land including *viola arvensis* and *espergularia*. “Everything that surrounds the grape contributes and some wild flowers give their aromas to the wine,” he says.

And, from here, is part of the history of this microbodega, which Juanjo has imbued with a philosophy framed in respect for nature. That is why the guidelines of organic farming are followed in the vine and that the elaboration of the wines does not enter into behaviors that alter a natural and original wine concept.



Alumbro Godello 2016

APPELLATION D.O. Tierra del Vino de Zamora

GRAPE 100% Godello Ancestral (Small Grain)

VINEYARD Planted in 1909 and comprised of sand and boulders on clay bottom at an altitude of 850-900m.

VINIFICATION Natural vinification in vats without racking or battonage. Aged on the lees for 6 months and bottled without filtering. Not disgorged

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

PET'NAT-INESS Bottled after gravity settling to remove most, but not all gross lees. May have natural carbon dioxide when opened.

ALCOHOL CONTENT 13.4%

SERVING TEMPERATURE Chilled at 12° C / 54° F

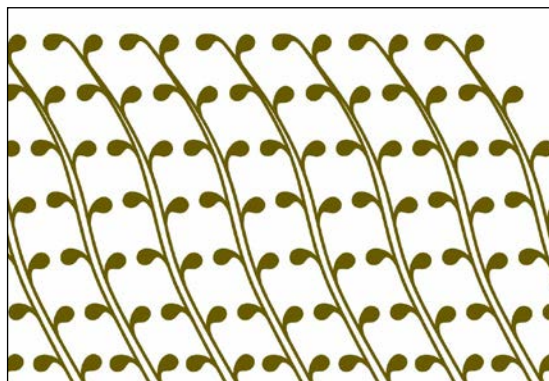
TASTING NOTE Fresh grass with some apple, fennel, white flowers and citrus on a background of minerality and expansiveness.

WINEMAKER Juan José Rogriguez

SULFITES None used or added, Total 4mg/L

QUANTITY Only 550 bottles produced, 750ml

CERTIFICATION Full Ecológica certification



Berretes 2016

APPELLATION D.O. Tierra del Vino de Zamora

GRAPE 50% Godello Ancestral (Grano Meundo) c1909 and 50% Albillo Real, c2005

VINEYARD Planted in soil comprised of sand and boulders on clay bottom at an altitude of 850-900m.

VINIFICATION Natural vinification using ancestral method of 'Embadujado' that means whole cluster fermentation with only partial destemming in open top vats. Wine is then transferred to age in used barrels.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 12.8%

SERVING TEMPERATURE Chilled at 16° C / 61° F

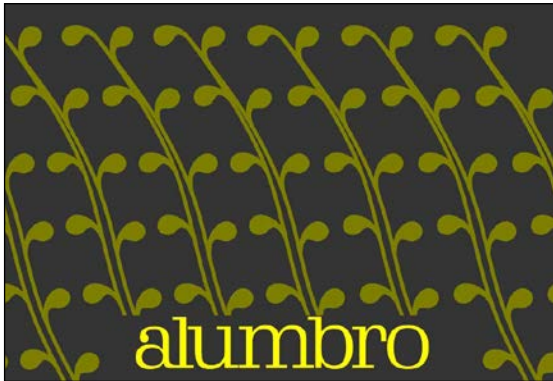
TASTING NOTE White flowers with orange blossoms followed by honeyed chamomile and frosty oranges with a slate backbone.

WINEMAKER Juan José Rogriguez

SULFITES None used or added, Total <6mg/L

QUANTITY Only 1,050 bottles produced, 750ml

CERTIFICATION Full Ecológica certification



Alumbro Clarete 2016

APPELLATION D.O. Tierra del Vino de Zamora

GRAPE 51% Tempranillo c1999 and 49% Palomino c1909

VINEYARD Tempranillo is planted in soil that is predominantly clay with some silt and sand with a limestone base. Palomino vineyard is comprised of sand and boulders on clay bottom at an altitude of 850-900m.

VINIFICATION Natural comingled vinification in vats without racking or battonage. Aged on the lees for 6 months and bottled without filtering. Not disgorged

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

PET'NAT-INESS Bottled after gravity settling to remove most, but not all gross lees. May have natural carbon dioxide when opened.

ALCOHOL CONTENT 12%

SERVING TEMPERATURE Chilled at 10° C / 50° F

TASTING NOTE A very pleasant rusticity of mountain strawberries, cherries and raspberries.

WINEMAKER Juan José Rogriguez

SULFITES None used or added, Total 8mg/L

QUANTITY Only 1,000 bottles produced, 750ml

CERTIFICATION Full Ecológico certification

