



## Esteban Celemin MELQUIADES

REGION/ ORIGIN	VdIT Castilla y Leon	WINEMAKER	Esteban Celemin Diez
VINTAGE	2020	WINERY ESTABLISHED	2017
VARIETALS	100% Tinta de Toro	VINEYARD(S)	Estate fruit (5 plots)
ALCOHOL	15.5%	AGE OF VINEYARD(S)	65 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Sandy clay
AGING	12 months	ELEVATION	680 - 720 meters
VESSELS	225L Used French Oak Low toast	FARMING METHODS	Organic (not certified) Some biodynamic methods
FILTER/FINING	Light filtering No fining	PRODUCTION	5300 bottles
TOTAL SULFUR RS	50 mg/l .72 g/l	TIME OF HARVEST	Later September

*Wines born under 3 values: astisinal & handmade; local & ancient varieties of the Duero River; single vineyard expressions*

Esteban Celemin's wines are the result of a decade-long passion project that was sparked by his belief in the incredible potential of the nearly extinct Albillo Real grape variety. His hometown of Castronuño, located in the Castilla y Leon region on the southern bend of the Duero River, has a rich history of cultivating Albillo Real, in contrast to the surrounding areas where Tempranillo and Verdejo are the preferred varieties in Toro and Rueda. Even though many of the vineyards in the area had been uprooted and replaced in the 70s, Esteban managed to find five very small and old vineyards, which he dedicated himself to saving and revitalizing. The sandy soils in this area are the reason these old grape varieties survived phylloxera and continue to produce grapes today. Esteban has taken cuttings from varying old plants to bring genetic diversity to a small limestone plot where his youngest vines now grow. The 'estate' is a mere 2 hectares, but Esteban also works closely with some trusted friends' vines, all of which he farms organically and with minimal intervention in the cellar. Esteban's goal is to bottle everything separately, independent of quality, even if a vineyard only produces a single barrel, in order to showcase the unique terroir expressed not only through Albillo Real, but also through other native grapes such as ancient clones of Malvasia and Verdeja, as well as Tinto de Toro. His passion for letting each wine speak for itself with minimal intervention is evident in his annual production of 8-10 different wines, amounting to only about 15,000 bottles.

*Melquiades was the name of Esteban's grandfather, representing a generation of older people that lived a life of effort for the land, so that it could last generations, even if they would never have the chance to enjoy the results*

The *Melquiades Tinta de Toro* is from only true Tinta de Toro vines, before clonal selection, and the grape that has adapted to the Toro region and climate for many generations. Esteban has several plots of vines that he elaborates separately in order to preserve each plot's unique character, and only to blend them if they fit the overall profile he hopes to represent this classic grape. After hand harvest, the grapes (and plots) are fermented naturally in wood, maintaining the structure, the fruit, and the style of each vineyard so that the final blend (after one year of aging) can be made. The result is powerful, yet full of elegance and finesse, showcasing the grape to its fullest. The resulting aromatics are dark and deep, rich with earthy soil, tobacco, oaky spice, and dark brambly fruit. In the mouth, the power is present all the way to the finish, but dances around different fruits, ample acidity, supple tannins, vivid spice, and an overall very pleasant texture and mouthfeel. Perfect for braised meats, grilled meats, and anything meats.