



Esteban Celemin MOMVASIA DEL DUERO

REGION/ ORIGIN	VdIT Castilla y Leon	WINEMAKER	Esteban Celemin Diez
VINTAGE	2020	WINERY ESTABLISHED	2017
VARIETALS	100% Malvasia	VINEYARD(S)	Managed - Massale Selection
ALCOHOL	14.5%	AGE OF VINEYARD(S)	Over 100 years
FERMENTATION	Used French barrique Indigenous yeasts	SOIL TYPE	Sandy clay
AGING	11 months (60 days on skins)	ELEVATION	700 meters
VESSELS	300L French Oak barrel low toast	FARMING METHODS	Organic (not certified) Dry farmed
FILTER/FINING	Light filtering No fining	PRODUCTION	360 bottles
TOTAL SULFUR RS	24 mg/l .55 g/l	TIME OF HARVEST	Early 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.

The Malvasia in the area (which is almost non-existent nowadays) came from Madeira, to the Canary Islands, to the Douro River, and made its way to Toro. It has since been replaced by the main white grape of the area (Verdejo)

The *Momvasia del Duero* comes from a tiny plot of 150 bush vines or so, over 100 years in age, of the Malvasia grape. This grape used to be found in the area much more than today, as it was ripped out for other grapes, as this white grape in extreme heat leads to a fairly boring finished wine. Esteban however wanted to keep the integrity and history of this grape, and bring it forth with something special, so he decided to let it ferment naturally on the skins for 60 days to add depth and texture to the wine. Having also spent close to a year in a single barrel of French oak, the result is full and developed and quite complex. Aromatics of fresh forest floor, mushrooms, peach pit, and golden apricots, the wine comes onto the palate with wonderful full texture, round fruits, and plenty of sapidity to keep it all tight together. A unique wine of the region to say the least, it is meant to enjoy, contemplate, and have with just about any cuisine.