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Esteban Celemin
SENORA VALE

REGION/ ORIGIN	VdIT Castilla y Leon	WINEMAKER	Esteban Celemin Diez
VINTAGE	2023	WINERY ESTABLISHED	2017
VARIETALS	100% Albillo Real	VINEYARD(S)	Managed .45ha Massale Selection
ALCOHOL	14.5%	AGE OF VINEYARD(S)	Planted in 2014 from 3 ancient vineyards
FERMENTATION	Used French barrique Indigenous yeasts	SOIL TYPE	Chalky sandy limestone
AGING	12-14 months	ELEVATION	670 meters
VESSELS	225L Used French Oak, low toast	FARMING METHODS	Organic certified Biodynamic preps
FILTER/FINING	Light filtering No fining	PRODUCTION	1250 bottles
TOTAL SULFUR RS	99 mg/l 1.5 g/l	TIME OF HARVEST	Late Aug - Sept

Wines born under 3 values: artisanal & 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.

Señora Vale is a tribute to Esteban's grandmother Valeriana. Born in 1912, she was born in a generation with a sense of working hard to save the native grapes of the area, and the reason Albillo Real has survived until today

The *Señora Vale* is the youngest vine expression of the incredible and complex Albillo Real grape. Esteban planted the vines in 2014 (in 4 different methods), taking clippings from three very old vineyards of Albillo to combine their historic complexity with the unique chalky limestone soils of the new plot. The vineyard requires a slow harvest each fall, taking a lot of time as the different plants ripen, and are only picked once they show an apricot freshness that Esteban loves in the grape. Then, the grapes are foot crushed and very slowly pressed over many hours. After a month and a half, the natural fermentation finishes in a small steel tank (no stirring), and then goes through full malolactic in small used barrels. This whole process takes about a year until bottling, having wonderful complexity in the finished wine. Bright aromas of tree-ripe apricots, peach skin, blanched almond, and white flowers show through, leading to a gorgeously textured palate that has the glycerol side of juicy stone fruits, an edgy bright minerality, and a long finish that morphs and changes as the wine opens. A stunning white that can age remarkably well, or just drink now.