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Esteban Celemin

ULTIMAS HUELLAS – CIENTOSIETE

REGION/ ORIGIN	VdIT Castilla y Leon	WINEMAKER	Esteban Celemin Diez
VINTAGE	2022	WINERY ESTABLISHED	2017
VARIETALS	100% Albillo Real	VINEYARD(S)	Managed plot
ALCOHOL	14%	AGE OF VINEYARD(S)	87 years old .27ha
FERMENTATION	Used French barrique Indigenous yeasts	SOIL TYPE	Pure sand Clay subsoils
AGING	12 months	ELEVATION	800 meters
VESSELS	225L Used French Oak, low toast	FARMING METHODS	Organic certified Biodynamic preps
FILTER/FINING	Light filtering No fining	PRODUCTION	250 bottles
TOTAL SULFUR RS	56 mg/l .9 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.

Ultimas Huellas 'Cientosiete' (107) is located outside the village of Argujillo at 800 meters and is planted on pure sandy soil

The *Ultimas Huellas 'Cientosiete'* comes from nearly 90-year-old vines that were planted on pure sandy soil, in the far southwestern portion of Toro, at about 800 meters above sea level, only 900 meters from the El Pinar plot of large stones. The vines grow out (not up) over top of the sand in a 'creeping' fashion, holding close to the earth to shield under the leaves from the sun. This sand gives this quarter-hectare parcel a very distinct and energetic characteristic to the sapid nature of Albillo Real. After the hand-harvest, the grapes were foot-crushed and vertically pressed to ferment naturally in a twice-used French oak barrel and rested there for a year. The aromas and texture of this parcel show itself with more citrus and bright focus than its counterparts, relying on the energy that comes from the land to create a unique sense of fresh texture and saltiness, but with extraordinary mouthfeel and length.