



Esteban Celemin VERDEJA LE DICEN...

REGION/ ORIGIN	VdIT Castilla y Leon	WINEMAKER	Esteban Celemin Diez
VINTAGE	2021	WINERY ESTABLISHED	2017
VARIETALS	100% Verdeja (old Verdejo)	VINEYARD(S)	Managed - Massale Selection
ALCOHOL	14.5%	AGE OF VINEYARD(S)	35 – 100 years old
FERMENTATION	Used French barrique Indigenous yeasts	SOIL TYPE	Sandy over clay
AGING	12 months	ELEVATION	700 meters
VESSELS	225L French Oak, low toast	FARMING METHODS	Organic (not certified) Dry farming
FILTER/FINING	Light filtering No fining	PRODUCTION	1200 bottles
TOTAL SULFUR RS	67 mg/l .9 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.

Verdeja IS Verdejo, but it is the version of the grape before clonal selection

The *Verdeja le Dicen* is a very particular and exciting blend of 4 tiny vineyard plots of the Verdejo grape, however it is a type of Verdejo that pre-dates clonal selection, so it takes the older name 'Verdeja'. Each plot is only .2 hectares, the youngest of which is 35 years old, and 2 of the vineyards are over 100 years old. The vines are strictly dry farmed, and when hand-harvested, the grapes are foot crushed and then put into a vertical press. The juice settles in a small tank and then goes into 225L French barrels for a very long natural fermentation. With a bit of lees stirring, the complexity of this wine develops over the long fermentations, bouncing around from natural yeast to natural yeast, only adding depth and character to the finished wine. The result is characteristic of Verdeja, versus the commonly found Verdejo, having an aromatic profile driven by fennel, grass, and a muskiness that is not driven by just fruit. In the mouth, the texture is deep, with layers of spicy fruit, fresh greens, and hints of citrus pith, all gathering to a long and unique finish.