Wijnfiche

Celemin Diez - A Horquilla | Vino de la Tierra de Castilla y León Albillo Real Spain (IGP (Vino de la Tierra)) — 2023

Domain

Esteban Celemin

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. 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. 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.

Food pairing

Wine to enjoy on its own | Poultry - Bresse chicken | Cordon Blue

General information

Type: White wine
Grape varieties: Albillo Real
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Complex without oak

