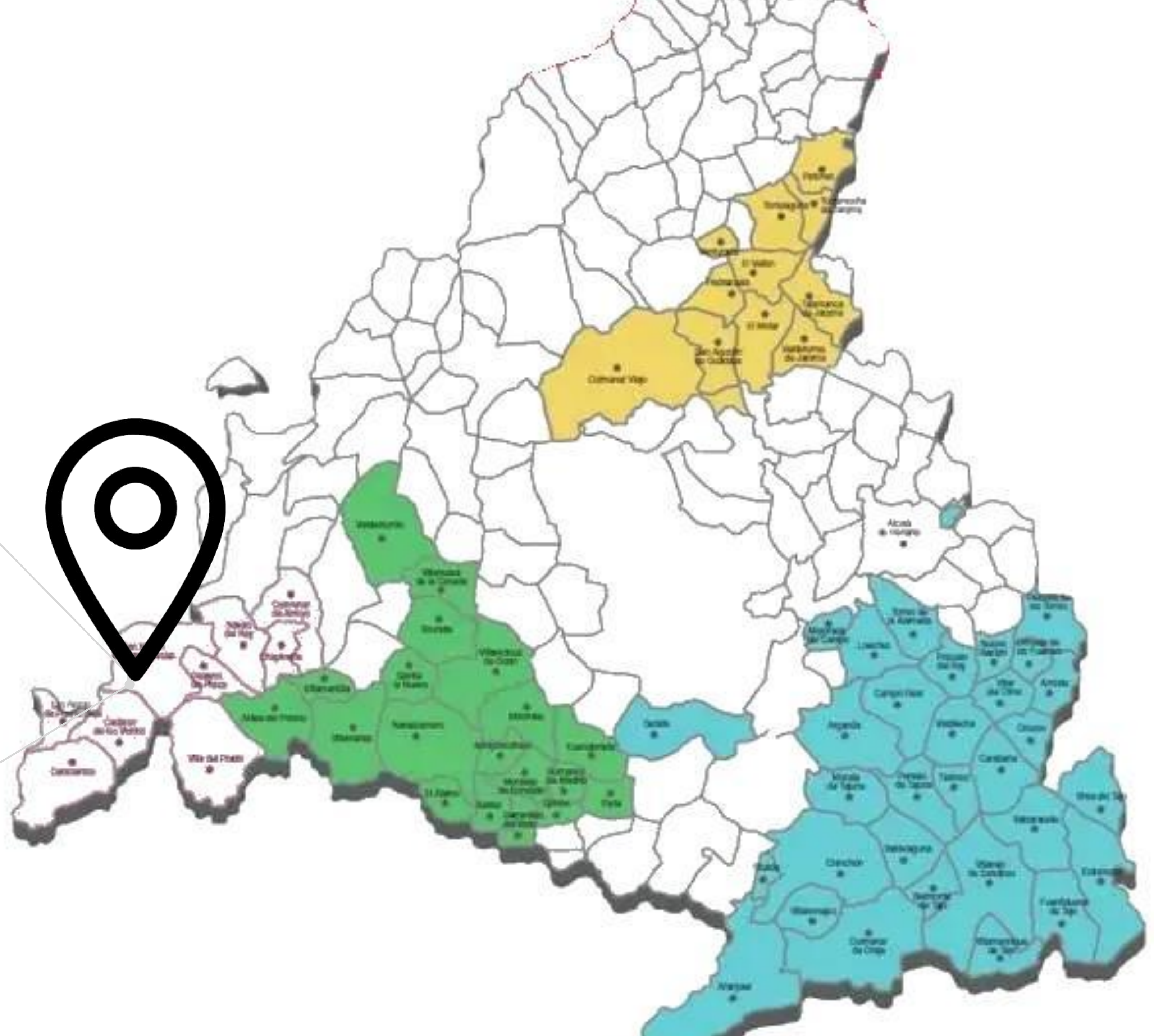
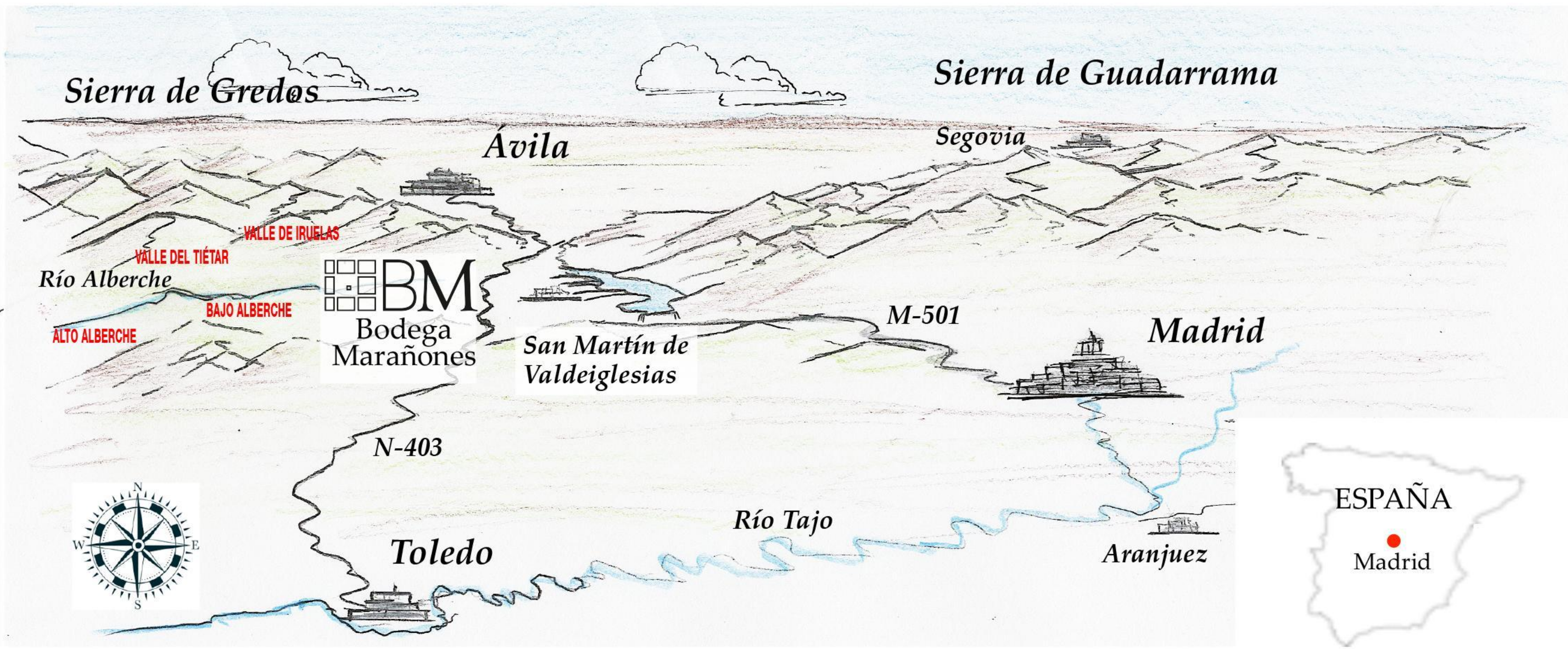




BODEGA MARAÑONES



Marañones is the harmonic conjunction of vineyards and people that work together to elaborate wines that transmit the characteristics and personality of both parts.



Foothills of the Sierra de Gredos Confluence of the Valley of Alto Alberche, Bajo Alberche, Valle del Tiétar and Valle de Iruelas



Pies

Descalzos



peña caballera

Peña Caballera





LANDSCAPE, CULTURE, LIFE

In 2021, Alma arrives at Bodega Maraños to give continuity to a benchmark wine project both in the Vinos de Madrid Apellation and in the whole Gredos area.

Maraños is the harmonious combination of vineyards and people in the production of wines that transmit the characteristics and personality of both.

High sites, old vines, local varieties, granitic soils, Mediterranean climate with constant, gentle winds.

Vinification by plots. Respect for the land.



HONESTY WITH THE ENVIRONMENT

Unique landscapes between 650 and 850m. in the Sierra de Gredos, form a mosaic of vineyards of exceptional landscape and oenological value within the Vinos de Madrid D.O. Marañones is a place of encounter, of castles and monasteries, of stories of kings, commoners and wine that accompany us to appreciate and learn from the journey of a land and its people dedicated for centuries to wine and its landscape.



GREDOS: HERITAGE LANDSCAPE

We approach the landscape from the aspects that make it unique as a heritage and we integrate it into our wines as a determining factor. Gentle and constant wind flows allow a natural aerial "cleaning" of the vines, making them less susceptible to fungal diseases.

The orientation of our vineyards is marked by the dominant north, which, given the slope of the plots, facilitates optimum sunshine. The wide daily temperature range throughout the year, especially at critical times, favours optimum grape ripening.

The orographic screening factor of the mountain ranges, which cut off the direct influence of cold winds and northern frosts, facilitates the aeration of the vineyards.



WINES FULL OF TRUTH

'Picarana', 'Pies Descalzos', 'Marañones', 'Peña Caballera', 'Labros', '30.000 Maravedíes', 'Da río', 'Beltrán'. A family in which the soil and climate of each site coexist in balance, with natural ageing in large French oak vats. Wines filled with landscape. .



MARAÑONES '20

100% Grenache



ALMA CARRAOVEJAS

TASTING NOTES:

50-70 year-old vines produce a bright, ruby Grenache with wild herb, flower and crunchy red fruit flavors. Sharp tannins add structure to this full-bodied wine.

TERROIR:

- Sloped plots, head-pruned, rich deep soil
- Altitude: 750-850 meters (2,450-2,950 feet)
- Soil: weathered sandy granite with gneiss and schist

WINEMAKING HIGHLIGHTS:

- Hand harvested in 12kg crates
- 24hr cold pre-fermentative maceration
- Fermentation with whole grapes + natural yeast in 33hl open-topped French oak vats
- Natural malolactic fermentation
- Regular *pigeage* and foot-treading
- Unfiltered and unstabilized
- Aged: 12 months in oak

WINE SPECS:

- Production: 15,000
- Appellation: Madrid
- Viticulture: Practicing Organic, Biodynamic
- Alcohol: 15.0% ABV
- Acidity: 4.78g/L
- Sugar: 0.45 g/L



93-94 – Wine Advocate

“2020 is a year of quality and quantity, elegant and serious, with great balance and freshness, with fruit and complexity, hints of flowers, good length, finesse, chalky tannins... The wine feels superb.”

-Luis Gutiérrez, Wine Advocate

30.000 MARAVEDÍES '20

90% Grenache · 10% Morenillo



ALMA CARRAOVEJAS

TASTING NOTES:

30-70 year-old vines produce a vibrant, fresh wine that boasts juicy red berry, wild herb, flower and balsamic flavors with hints of sweet spice. Smooth tannins provide finesse and longevity.

TERROIR:

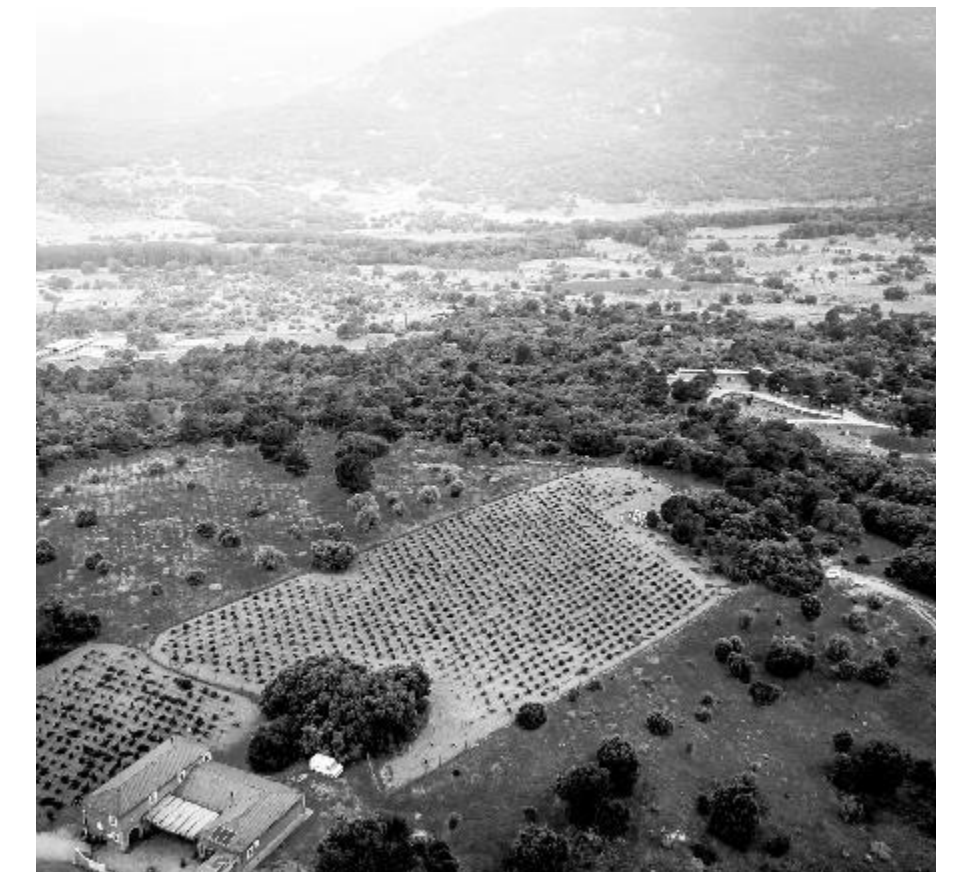
- Sloped plots, head-pruned, rich deep soil
- Altitude: 650-850 meters (2,150-2,950 feet)
- Soil: weathered sandy granite

WINEMAKING HIGHLIGHTS:

- Hand harvested in 12kg crates
- 24hr cold pre-fermentative maceration
- Fermentation with mostly whole grapes + natural yeast in open-topped French oak vats and stainless steel
- Natural malolactic fermentation
- Regular *pigeage* and foot-treading
- Unfiltered and unstabilized
- Aged: 8 months in oak Foudres (2,500-1,500 liters) and an additional 2 for the final blend

WINE SPECS:

- Production: 10,000
- Appellation: Madrid
- Viticulture: Practicing Organic, Biodynamic
- Alcohol: 14.0% ABV
- Acidity: 5.42g/L
- Sugar: 0.38 g/L



94 (2019) – James Suckling

94 (2019) – Peñín

“A racy nose, full of red and blue berries, flowers and wild herbs, almost showing pinot finesse and sensibility. Bright, pristine and juicy with a super-fresh palate, framed by tight tannins. Very drinkable now, but can hold, too.”

-James Suckling (2019)

PICARANA '20

100% Albillo Real



ALMA CARRAOVEJAS

TASTING NOTES:

30-70 year-old vines produce a fresh, balanced and flavorful expression of Albillo Real, known for its minerality. Notes of jasmine, white flowers and herbs prevail with a hint of salinity to round out the finish.

TERROIR:

- 650m – lowest vineyard site with sandy granite
- 810m – stony, granite with schist
- 850m – weathered sandy granite with gneiss and schist

WINEMAKING HIGHLIGHTS:

- Hand harvested in 12kg crates
- 24hr cold pre-fermentative maceration
- Gentle pneumatic press
- Fermentation: with natural yeast in 500-700l French oak
- 10 months on the lees in large oak

WINE SPECS:

- Production: 5,000
- Appellation: Madrid
- Viticulture: Practicing Organic, Biodynamic
- Alcohol: 13.5% ABV
- Acidity: 5.66g/L
- Sugar: 0.57 g/L



92+: Wine Advocate

“The wine shows more jasmine and white flowers and an herbal touch, which are good descriptors for the Albillo Real grape. The wine shows good definition and great balance and feels very fresh and young. It's tasty, with a salty twist in the finish. It's one of the freshest years of Picarana.”

-Luis Gutiérrez, Wine Advocate



ALMA CARRAOVEJAS