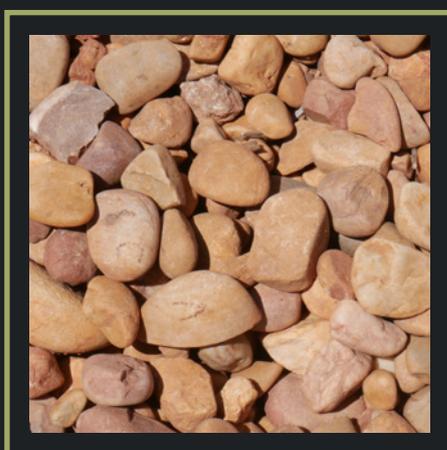


BODEGAS
ALBERO
ORGANIC VINEYARDS



CASAS DE GUIJARRO
CUENCA

ORGANIC WINES THAT REFLECT THE SOUL OF THE VINEYARD.

Interested?

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BODEGAS ALBERO

ABOUT US

WELCOME TO THE FAMILY

Bodegas Albero is a family project, the initiative of three siblings who inherited their passion for wine and agriculture from the generations of growers who came before them.

Honoring that heritage meant a great deal to us. That is why we named our winery Bodegas Albero: the colour from the first lights of the sun, the meaningful moments we shared after night-harvesting and seeing the beautiful sunrise on the landscapes of Cuenca.

We then looked at the perfect spot to start our winery, and we found one: with its unique soil and climate, Casas de Guijarro was both an informed and easy choice. It was also a perfect place to implement our organic farming vision. Our winery is committed to organic cultivation, as we consider it to be the closest thing to "traditional" growing.

Chosen the name and location, and having established ourselves as one of the few wineries in the Ribera del Júcar D.O., Bodegas Albero began its journey in 2014.



THE WINERY

From the very start, we were absolutely sure about what kind of wine we wanted to make and how we wanted to make it. In order to do so, we needed to design a winery from scratch that would suit our needs.

Combining the passion of our winemaking team and a specialist winery architect, we developed the ideal place to work on our wines: one that would allow us to continue our low-intervention policy while also using

industry-leading technology.

Each winery has its own distinctive style, which gives its wines unique qualities. The main goal of this family winery is to ensure the elaboration of our wine with the maximum care as possible in every step of the production without forgetting nature.

SITE MAP

Our activity focuses mainly on three areas: Casas de Guijarro, Casas de Benítez and Sisante. These municipalities are steeped in history: they have been pilgrimage routes or trading posts, always with agriculture and viticulture at their core.

CASAS DE GUIJARRO

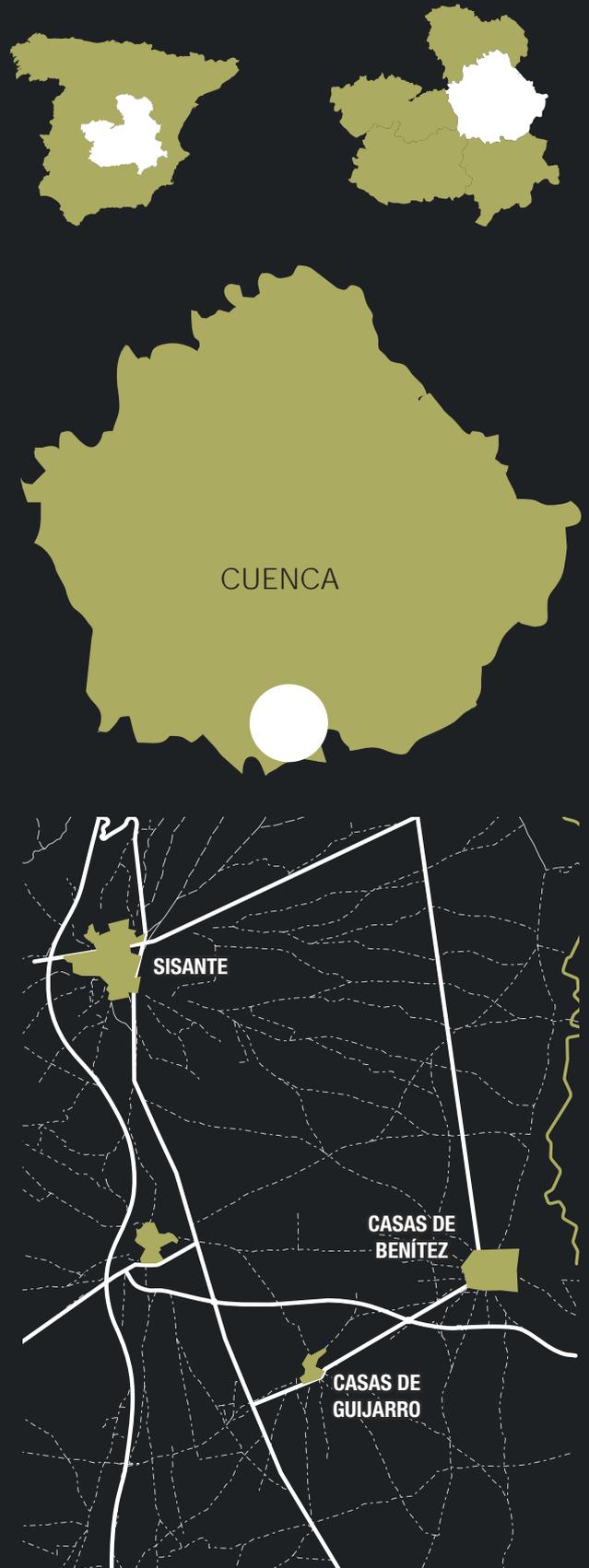
One of the smallest villages in the area, it has one of the clearest and brightest skies that can be seen. In the shade of eight centenary pine trees, this town still evokes the echoes of the small villages that saw the birth and development of this area of Cuenca. Just 3 km away, those who enjoy nature will find a small and delightful forest where sunsets are exceptionally beautiful.

CASAS DE BENITEZ

The origins of Casas de Benítez date back to the 16th century, when a farmer and stockbreeder called Ginés Benítez settled here. This is where the name of the village, "Houses of Benítez" comes from. The terrain is peculiar, made up of red and clay soils with a superficial layer of pebbles, the result of the millenary passage of the Júcar through this land.

SISANTE

Sisante's economy has historically focused on the agriculture of high quality cereals, olives and vineyards. Thanks to its privileged geographical location, it has developed industrially and commercially as a strategic distribution point for goods for Spain and Europe. The remains found in what is now Sisante suggest that it was once the Roman city of Mediolum.





RIBERA DEL JÚCAR D.O.

The youngest Denomination of Origin in Spain, established in 2003, Ribera del Júcar began as an initiative of a small group of winemakers firmly committed to the uniqueness and authenticity of one of the oldest winegrowing regions, even older than the arrival of the Roman Empire.

Ribera del Júcar translates as “banks of the Júcar” and refers to our ultimate advantage: the river for which the appellation is named. At the eastern border of the region, the riverbanks can be found on a rolling plain, at an altitude of 750 metres. This creates a topsoil of loose pebbles with clay underneath, which contributes to a good drainage.

RIBERA DEL JUGAR D.O.

This D.O. is considered one of the hidden gems of central Spain, where only a few wineries can be found. This undiscovered region is home to a very limited number of high-quality wines and offers our terroir distinctive qualities that set it apart from other nearby appellations, from the cooler climate to the lighter yields.

All the wineries in this Denomination of Origin have a common goal: preserving the ba-

lance of the wine-growing ecosystem, with respectful practices and care for the environment. We know the land we work, and we treat it with the utmost respect.

All these defining characteristics result in a rare and one-of-a-kind terroir, with a different personality that makes its limited wine production stand out.





OUR VINEYARD

SOIL

The exceptional soil in our vineyard has been in the making for more than 65 million years: it is the result of erosion of the surrounding mountain edges and the contributions from rivers and lakes of a landlocked basin. Over the years, the Júcar river's current has deposited sedimentary layers of a heterogeneous soil based on a sandy red clay subsoil with rolled pebbles on top, similar to Château-Neuf-du-Pape in the Rhône Valley.

There is little rainfall in this region: we usually

get around 350mm per year. The wind that follows each storm has a drying effect on the soils. Water evaporates rapidly on other types of soil, but our rolled pebbles prevent it from happening and make the soil retain its moisture, creating an exceptional drainage.

This soil type is as highly demanding as it is rewarding: the terroir we work is very fertile and capable of creating incredibly powerful and complex wines, even more so when we apply organic farming practices.



CLIMATE & FIELDS

The Júcar river also contributes to make the climate more fitting for winemaking. Our region enjoys influence from both the continental climate of the central Iberian plateau, and the Mediterranean climate of the east. The river attenuates the contrasts between them, bringing the best from both worlds.

The average temperature is 24°C in summer and 5°C in winter. Summers usually imply cooler night temperatures, allowing a longer

ripening period. This is one of the key characteristics that distinguish our terroir from other drier and harsher areas.

We currently own 100 hectares distributed around 9 different estates. We prioritize Spanish indigenous varieties that better express the flavours of our terroir; however, we also work some international varieties to blend and enhance the best characteristics of both.

GRAPE VARIETIES

BOBAL

This dark thick skin grape is the flagship native variety of our terroir, very resistant to drought. Due to its resistance and adaptive profile, which makes it perfect for organic viticulture. Bobal expresses intense fruit aromas such as blackberry, pomegranate, cherry, hint of cocoa powder and violet. In terms of flavor, it has velvety tannins combined with red and black fruits, balanced with a medium acidity. Good for barrel ageing, where the herbaceous notes are more present in the palate.

Our other varieties:

Verdejo

Viura

Chardonnay

Bobal

Garnacha

Garnacha tintorera

Monastrell

Tempranillo

Cabernet Sauvignon



A close-up photograph of several green leaves, likely from a plant like a tomato or pepper, showing detailed vein patterns. The leaves are vibrant green and slightly out of focus, creating a soft, natural background. The word "ORGANIC" is centered in the middle of the image in a bold, white, sans-serif font.

ORGANIC

ORGANIC WINEMAKING

Bodegas Albero is a certified Organic winery. Our team understands how to work with nature to obtain high-quality grapes while respecting the environment. This means that we don't use chemicals in our production, and that there are no traces of pesticides, herbicides or synthetic fertilizers in our wines.

We have adopted an agricultural philosophy that is forward thinking: our wines are created with both traditional and modern winemaking techniques. We are focused in working on the winery as it was done until the last century, before the introduction of common chemicals. We combine our passion for organic farming with the most modern techniques to protect the authenticity of each variety.

SUSTAINABLE FARMING



Our commitment to the environment does not stop on organic farming: we are also certified Vegan. Traditionally, the wine-making process involved a lot of fining agents that contained animal products. Vegan wines, like ours, don't use proteins, egg whites or any other animal products during our winemaking process. Some of our wines are also biodynamic, another step forward from our organic production: all the various tasks, from planting, pruning, to harvesting, are regulated by a special biodynamic calendar, and we apply special preparations with natural ingredients to strengthen the vineyard. Our farming philosophy is about the entire lifeblood of the vineyard — other plants, insects, animals — not just the grapes.

GOING CARBON NEUTRAL

In our continued commitment to the environment, at Bodegas Albero we have started our path towards a Carbon Neutrality certification.

First, we will measure all our emissions, a meticulous process that will allow us to develop an action plan to reduce and offset. Secondly, in order to reduce our emissions, we are changing practices or factors that contribute to our CO₂ emissions, like improving our energy efficiency and changing pro-

duction materials and packaging. And finally, to offset our carbon footprint, we will be financing environmental projects that reduce greenhouse gas emissions into the atmosphere.

More specifically, we will be financing forestry projects. In 2022, we collaborated in the rehabilitation and reforestation of Sierra Calderona Natural Park, on the east side of the Iberian Peninsula, devastated by forest fires in 2017, 2018 and 2019.



A close-up photograph of numerous green grapes, likely a white wine variety, filling the frame. The grapes are round and have a slightly textured, dusty appearance. The lighting is soft, highlighting the natural green color and some subtle variations in tone across the cluster.

OUR WINES

RIBERA DEL JÚCAR

NUÑEZ DE GARAY



Nuñez de Garay is a tribute to innovation, sustainability, and community, with a focus on producing high-quality, organic wines that reflect the unique terroir of Ribera del Júcar.

The winemaking process for each wine in the Nuñez de Garay line is carefully crafted to highlight the unique characteristics of the grape varieties used in each wine. The Verdejo grapes used in the white wine are harvested at night to preserve their delicate aro-

mas and flavours, and the wine is fermented in stainless steel tanks to maintain its freshness and acidity.

The "Tinto del año" red wine is night-harvested, to ensure that the grapes have retained their natural freshness and acidity, and then it's cold macerated before fermenting.

The "Envejecido" aged red wine is aged in oak barrels, which gives it a complex and nuanced flavour profile.





BELTENEBROS



Beltenebros has a special meaning for us: named after one of the estates in our vineyard, it represents our pledge to bring the Ribera del Júcar D.O. to the international spotlight. We have set out to imprint the character of our land on Beltenebros, as a nod to this Denomination of Origin that very few wineries take part in.

The excellence of the terroir, the vineyard and the staff are what give shape to this wine. When drinking Beltenebros, all the character-

istics of this region are present, resulting in wines that are visually clean and bright, and with a medium intensity on the nose.

Beltenebros follows and honors the centuries old winemaking tradition of the region. That is why we have been dedicated to organic farming for over a decade. This traditional method, consisting of working on the fields and winery as it was done until last century, allows us to produce a natural and authentic wine.

ISABELLA



We like to refer to Isabella as our "undiscovered gem", not because of its anonymity (it has been a consistent gold award winner), but because of the region it comes from.

Isabella gets its name from our winemaker's daughter. Our desire is to capture the essence of the terroir in a bottle, by constantly innovating in the way we produce our wines. Just like Isabella takes its title from our next generation, we always have the future in mind, applying modern techniques to achieve a unique tasting experience.

Isabella is a 100% Bobal red wine, the star variety of Ribera del Júcar, a yet to be discovered region and home to the Bobal. This wine is aged in barrels, which makes it a rich concentrated red.

Beautiful and bright cherry colour, it has crisp aromas of red fruits on the nose combined with toasted coffee notes. Rounded tannins and delightful acidity on the palate. Its fresh and tasty feeling lasts long.





OUR WINES

VT CASTILLA

ESPANATURE



Espanature is the union of Spain and nature. We aimed for a wine that could exhibit the high quality of Spanish viticulture but keeping our natural winemaking process for an even more faithful and characteristic result.

Espanature offers all the typical characteristics of our terroir: the quality of the land, the climate and a handpicked grape harvest are complemented with innovative winery techniques that allow us to obtain exceptional wines: elegant, brilliant, smooth but also

round and deep, with a perfect balance between acidity and tannins.

Espanature is the embodiment of organic winemaking. Free from any chemicals, this wine captures the aromas of its terroir without the use of pesticides, herbicides, or synthetic fertilizers on the soil. Espanature gets the best of both worlds: the authentic flavours of Spanish wine and the sustainable nature of the organic winemaking techniques.





BUCEADOR



One of the key values of the Buceador ("diver" in Spanish) brand is a commitment to sustainability.

At Bodegas Albero, we are deeply concerned about the impact that winemaking can have on the environment, and we take steps to minimize our footprint through sustainable practices in the vineyard and winery. For example, we recycle 100% of our wastewater and waterfall for irrigation.

Buceador offers a unique and flavourful range of wines that are perfect for any occasion. From the refreshing white wine to the complex barrel-aged Tempranillo, each wine is crafted with care and attention to detail, and the label design is sure to catch the eye of any wine lover.

POLIZÓN PET NAT



Polizón reflects the spirit of a world traveler, a desire to discover and enjoy new experiences. As a Pét-Nat (or pétillant naturel), Polizón will catch the eye of the curious and the adventurous.

This naturally sparkling wine is crafted through an ancient technique: it is by far the oldest method of making sparkling wine and preceded the traditional method by almost 200 years. This type of winemaking achieves a gently fizzy result, with no sugar added

and lower on alcohol. The process begins with fermentation at the tank, but before the process is completed, the wine is bottled and finishes the fermentation there. This allows the wine to keep the carbon dioxide (CO2) and the lees from that last part of the fermentation.

Besides its organic and vegan production, Polizón is also unfiltered, leaving it cloudy with some sediment at the bottom of the bottle.





CORTADERA



It all begins here: in our vineyards, where the growing grapes are the heart and soul of the region. The strong character of these grapes and their resilience inspired us to name this wine after another strong-willed plant: the Cortadera, also known as pampas grass. Strength is at the core of this wine: a lasting will to stand the test of time without losing its identity and character. Cortadera is farmed biodynamically, following our commitment to care for the vines, soil and life around the vineyard as one. This process goes beyond

organic farming, since we also follow the natural cycles of the biodynamic calendar, and we fertilize using biodynamic preparations, such as compost buried in cow horns. Biodynamic farming allows us to grow better and stronger grapes, resulting in a highly expressive wine. Some of our wines are made without added sulphites, meaning that they only contain the natural sulphites created in wine because of the fermentation process. This method makes the wine as natural as possible, from the vines to the bottle.

POMELADO ORANGE WINE



Pomelado is an orange wine, also known as skin-contact white wine, skin-fermented white wine, or amber wine. This millenary method, originated in the Caucasus, involves fermenting white wine grapes with its skins and staying in contact with the juice.

Our orange wine stays on lees for three weeks, which limits the extraction of color and tannins. This allows a balance between the freshness of a white wine and the structure of orange wine.

The characteristic amber colour of Pomelado, which comes from the grape skins, makes it stand out from the usual white/rosé/red.

Pomelado is robust and bold. It has aromas of tropical fruit, bruised apple, brazil nut and dried orange rind on the palate. It has a textural and concentrated palate with great length and persistence. Well-structured with sweet tannins and good acidity. Pairs beautifully with bold foods.





NATURAL WINE SOLO



Wine Solo is our love letter to wine. We are confident about the quality of our organic grapes and the extra care we put into the winemaking process, so we let the wine speak for itself. No pesticides or any other chemicals are used during its production.

In addition to the use of organic grapes, Wine Solo also places a strong emphasis on the winemaking process. Our team believes that great wine is made in the vineyard, so we leave the terroir to act as the winemaker.

This commitment allows the natural flavours and characteristics of the grapes to shine through in every bottle.

Wine Solo is a brand that wine lovers can trust to deliver an exceptional drinking experience. At every step of the way, from the vineyard to the bottle, we make sure that the wine meets our high-quality standard. Wine Solo is authenticity in a bottle.

B O D E G A S
ALBERO
O R G A N I C V I N E Y A R D S

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