



*Mariano Garcia Fernández, founder of Aalto Bodegas y Viñedos*



After 30 years as technical director and world-renown winemaker for Vega Sicilia, Mariano Garcia Fernández founded Aalto Bodegas y Viñedos in 1999. From the beginning he has been guided by three principals: old-vine, massale selection Tinto Fino, a wide range of terroirs spread over nine villages in Ribera del Duero, and his decades of experience in viticulture and winemaking in the region. Today, Aalto controls and farms 130 hectares of vines scattered among more than 200 separate plots all situated in the provinces of Valladolid and Burgos. Twenty hectares are young vines

propagated from a massale selection of their best old-vine material while the remaining 110 hectares range from 40 to 100 years old. The soils where Aalto's vineyards are situated include: pale clay limestone, ferrous clay, sand, sandstone, rocky glacial, loam and alluvial. This diversity of terruño provides complexity married to power, and structure blended with a purity of fruit – the exact characteristics which have earned Aalto Bodegas y Viñedos praise from around the world as the leading proponent of the modern style of Ribera del Duero.



Vineyard work at Aalto is entirely manual with the primary goal of maintaining low yields. With many of the vines being old, yields are kept low naturally but Mariano will also green harvest to ensure that the fruit at harvest is concentrated and evenly ripe. Harvesting is manual as well and the grapes are transported to the cellar in small crates where they are sorted, chilled, destemming and sorted again before crushing. Fermentations are conducted, by parcel, in stainless steel, cement or oak vats designed specifically by Mariano. Maceration is gentle with regular pump overs ensuring a good extraction of fruit without harsh or bitter tannins. Once the fermentation is complete the wines are racked, by gravity, into French and American oak barrels located in a cool, subterranean cellar. In recent vintages Mariano has reduced the amount of new oak he uses in the aging of his wines as well as the time they spend in barrel – small, incremental steps to add more freshness and purity in his wines.

## FACTS at a GLANCE

---

Founded	1999
Proprietor	Mariano Garcia Fernández
Winemaker	Mariano Garcia Fernández
Size	130 ha
Elevation	800 – 900 meters above sea level
Soils	Clay limestone, red clay, sand, sandstone, rocky glacial, alluvial
Vine Age	20-100
Varieties	Tempranillo
Farming	Sustainable
Harvest	Manual
Cellar	Hand harvested, destemmed, fermented by site in stainless steel tank, concrete or oak vat, aging in French and a small percentage of American oak

Final blends are decided by how each plot performs in each vintage rather than a barrel selection. The primary cuvée, simply known as Aalto, sees about 30-70% new oak with the remainder in second and third fill barrels. In each vintage, a small selection of fruit from the best performing sites is bottled separately as Aalto PS – Pagos Seleccionados. This wine is aged entirely in new French oak and sees a slightly longer clevage.

