



# AALTO

## Ribera del Duero PS

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In 1999, after 30 years as technical director and world-renown winemaker for Vega Sicilia, Mariano Garcia founded Bodegas Aalto. From the beginning he has been guided by three principals: old-vine or massale selection Tinto Fino, a wide range of terroirs spread over nine villages in the province of Burgos, and his vast experience in viticulture and winemaking. Bodegas Aalto controls and farms 110 hectares of vines. Twenty hectares are a young vines (a massale selection from their best old-vine material) while the remaining 90 hectares are from 40 to 100 years old. The soils where their vineyards are situated vary from stony red clay to free-draining and limestone rich sands. The combination of the two provides both structure and a purity of fruit to the final wines.

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### ORIGIN

*Spain*

### APPELLATION

*Ribera del Duero*

### SOIL

*Clay limestone, sand*

### AGE OF VINES

*80-100*

### ELEVATION

*800-900*

### VARIETIES

*Tempranillo*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, destemmed, fermented in stainless steel, concrete or oak vat, regular pump-overs*

### AGING

*18 months in new French oak*

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, concrete 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 raked, by gravity, into French and American oak barrels located in a cool, subterranean cellar.

Aalto PS (Pagos Seleccionada) is made only in the best vintages. It is sourced from Aalto's best sites (Pagos) located near the villages of La Horra, La Aguilera and Fresnillo. These vineyards are between 80–100 years old. This wine is aged entirely in new French oak for 18 months. As dense as the regular cuvée, the PS is more intense with tremendous structure and length that rewards patience resting either in your cellar or a decanter.

### ACCOLADES

98 – 2015 Ribera del Duero PS – Jeb Dunnuck

95 – 2015 Ribera del Duero PS – Wine Spectator

94 – 2014 Ribera del Duero PS – Wine Advocate



ERIC SOLOMON  
SELECTIONS