



AALTO

Ribera del Duero

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 principles: 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. The soils where Aalto's vineyards are situated include pale clay-limestone, ferrous clay, sand, sandstone, rocky glacial, loam, and alluvial. This diversity of terroir provides complexity married to power and structure blended with a purity of fruit – the exact characteristics which have earned Aalto 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. Harvesting is manual and the grapes are transported to the cellar in small crates where they are sorted, chilled, destemmed, and sorted again before crushing. Fermentations are conducted, by parcel, in stainless steel, cement, or oak vats. 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 and the time they spend in barrel – small, incremental steps to add more freshness and purity in his wines.

The primary wine, known simply as Aalto Ribera del Duero comes from vines ranging in age from 40–80 years old supplemented with younger vine fruit that is about 15 years old. It is aged in for 18 months in French (85%) and American (15%) oak with half of the barrels new. It is a voluminous Ribera del Duero showing Mariano's deft hand at capturing both the power and grace of a variety, Tinto Fino, that tends towards rusticity in the hot climate of this region.

ORIGIN

Spain

APPELLATION

Ribera del Duero

SOIL

Clay limestone, sand

AGE OF VINES

15–80

ELEVATION

800–900 meters

VARIETIES

Tempranillo

FARMING

Sustainable

FERMENTATION

Hand harvested, destemmed, fermented in stainless steel, concrete or oak vats, gentle maceration with regular pump-overs

AGING

18 months in new and used French and American oak

ACCOLADES

95 – 2021 Ribera del Duero – Decanter

93 – 2020 Ribera del Duero – James Suckling

94 – 2020 Ribera del Duero – Wine Advocate



ERIC SOLOMON
SELECTIONS

