



ALVAR DE DIOS

Aciano

Toro is like the 1980s – big shoulder pads, teased hair and a gaudy energy that seems to be chemically enhanced. It's a DO that in most regards is caught in a time warp, much like that mauve and teal bathroom you've been meaning to remodel. Having built its reputation on a style of wine that is now decidedly out of fashion, Toro is long overdue for a breath of fresh air – or in the case of Alvar de Dios, fresh wine.

Alvar was born and raised in the village of El Pego near the southern boundary of the DO of Toro. His family had tended vineyards in the village for generations but Alvar didn't stay in Toro to learn his trade, rather he fell in with a pair of vinous rebels working in the Sierra de Gredos – Fernando Garcia and Dani Landi. While working as the cellar master for Fernando at Bodegas Marañones he began acquiring vineyards of his own in and around his native DO, splitting his time between the Gredos and Toro.

Aciano is a 3 ha, Tinta de Toro vineyard that Alvar de Dios inherited from his grandfather in the vicinity of El Pego in the southern part of DO Toro. The soils here are unique for the appellation, being entirely sandy. It is for this reason that these ungrafted vines, planted in 1919, have survived phylloxera and are capable of producing an uncharacteristic style of wine for Toro – perfumed, lifted and elegant rather than more typical style of the DO. Aciano was the nickname for Alvar's grandfather and this wine is named in his honor.

ORIGIN

Spain

APPELLATION

Toro

SOIL

Sand

AGE OF VINES

95+

ELEVATION

700 meters

VARIETIES

Tempranillo

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, 60% whole cluster, 3-4 day pre-fermentation maceration, natural yeast fermentation in vat, daily soft pigeage, 20 day maceration

AGING

12-14 months in 300-500L French oak barrels, mostly neutral

ACCOLADES

94 – 2016 Aciano – Wine Advocate

92 – 2015 Aciano – Wine Advocate

93 – 2014 Aciano – Wine Advocate

