



ALVAR DE DIOS

Las Vidres

Toro is like the 1980s – big shoulder pads, teased hair, and flashy 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 meant to remodel. But, 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 fresh wine in the case of Alvar de Dios.

Alvar was born and raised in the village of El Pego near the southern boundary of DO Toro. His family had tended vineyards in the village for generations, but Alvar didn't stay in Toro to learn his trade; instead, 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 Bodega Marañones, he began acquiring vineyards of his own in and around his native DO, splitting his time between the Gredos and Toro.

In 2009 Alvar purchased Vagüera, a tiny half-hectare plot of abandoned vines at an elevation of 950m just south of the legal border of Toro, growing outside of Toro. Having expanded, Alvar explores the newly established DO of Arribes. This region, officially recognized in 2007, offers granitic sand soils reminiscent of Gredos. Alvar assembles vineyards in Villadepera and Fermoselle, creating Camino de los Arrieros, a village wine from 40-60-year-old vines. Near Villadepera, he discovers Las Vidres and Yavallo, 80-90-year-old vineyards producing unique expressions. Lastly, in Toro's northwestern part, Alvar crafts Tio Uco, a wine from 25-40-year-old Tempranillo vines grown on various soils, emphasizing organic farming and traditional winemaking techniques.

Las Vidres is a 0.6 hectare enclosed vineyard located in Villadepera, just a few miles from the border of Portugal. With a gentle, southeastern exposure, this site is planted with 80-90-year-old Doña Blanca rooted in volcanic soils - sandy decomposed grey and white schist with plenty of mica. Las Vidres is a profoundly terroir-driven wine with an intense minerality and freshness. This site is being brought back to life by Alvar, so quantities are small - just a 228L and 350L barrel in an average vintage.

ORIGIN

Spain

APELLATION

Tierra de Castilla y León

SOIL

Sandy, grey and white schist, mica

AGE OF VINES

80-90

ELEVATION

755 meters

VARIETIES

Doña Blanca

FARMING

Sustainable

FERMENTATION

Hand harvested, direct pressing, natural yeast fermentation in neutral 228L & 350L French oak barrels

AGING

12 months in a neutral 228 & 350L French oak barrel



ACCOLADES

94 – 2020 Las Vidres – Wine Advocate

93 – 2020 Las Vidres – James Suckling

93+ – 2019 Las Vidres – Wine Advocate

