



ALVAR DE DIOS

Las Vidres

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.

Las Vidres is a 0.6 hectare enclosed vineyard located in Villadepera, just a few miles from the border is 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 - only a single 350L barrel was made in 2016 but with time there should be more Las Vidres available.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Sandy, grey and white schist, mica

AGE OF VINES

80-90

ELEVATION

755 meters

VARIETIES

Doña Blanca

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, direct pressing, natural yeast fermentation in a single, neutral 350L French oak barrel

AGING

12 months on the fine lees in a single, neutral, 350L French oak barrel

ACCOLADES

92+ – 2016 Las Vidres – Wine Advocate

