



# ALVAR DE DIOS

## Tío Uco

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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.

In addition to his single vineyard wines, Alvar makes a wine from three plots of vines located in the northwestern part of Toro. Ranging in age from 25–40 years old, these Tempranillo and Garnacha vines are grown on a variety of soils. Named Tío Uco, this wine like those from his single vineyards, is made from organically farmed grapes, fermented whole cluster with indigenous yeasts, sees only a gentle maceration with pigeage by foot, and is aged primarily in neutral French oak barrels ranging in size from 300-1000L. Formerly pure Tempranillo, Tío Uco since the 2016 vintage includes about 10% Garnacha in the final blend.

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### ORIGIN

*Spain*

### APPELLATION

*Toro*

### SOIL

*Clay limestone, sand, gravel*

### AGE OF VINES

*25-40*

### ELEVATION

*900 meters*

### VARIETIES

*Tempranillo, Garnacha*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, destemmed, 24-48 hour pre-fermentation maceration, native yeast fermentation, 20 day maceration*

### AGING

*5 months in neutral 300-500L French oak barrels and 1000L French oak vats*

## ACCOLADES

**90** – 2016 Tío Uco – Wine Advocate

**89** – 2015 Tío Uco – Wine Advocate

