



ALVAR DE DIOS

Vagüera

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 Marañoses, 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 Feroselle, 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.

Vagüera is a single 0.5 ha parcel of mixed vines located at 900-950 meters above sea level just outside the border of Toro in the village of El Maderal. Alvar purchased this site in 2009 when it was somewhat run-down, as it had not been worked since 2006. Vagüera (the cuvée) is 100% Doña Blanca harvested by hand, gently pressed, and fermented by indigenous yeasts in neutral 225L & 700L French oak barrels.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Clay limestone, red clay

AGE OF VINES

95

ELEVATION

900-950 meters

VARIETIES

Doña Blanca

FARMING

Sustainable

FERMENTATION

Hand harvested, direct pressing, natural yeast fermentation in neutral 225 & 700L French oak barrels

AGING

12 months in neutral 225L and 700L French oak barrels, then 6 months in tank before bottling

ACCOLADES

92 – 2021 Vagüera – James Suckling

93 – 2020 Vagüera – Wine Advocate

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