



# ALVAR DE DIOS

## Yavallo

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 Famoselle, 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.

Totaling a minuscule 0.2 hectares in size, it is remarkable that Yavallo has so many different grape varieties packed into such a tiny, enclosed space. Mainly 60% Merenzao (Trousseau), Yavallo also has Rufete, Juan García, Tincadeira Preta, Mencía, Cariñena and about 5% Doña Blanca as well as a few other varieties that make it into the final blend. But talk of varieties is moot since Yavallo is all about the place - old vines on sandy red schist soils. Harvested by hand in a single day, Yavallo is fermented whole cluster with indigenous yeasts after a 4-5 day cold maceration. Fermentation and maceration last up to 40 days followed by aging for 12 months in a single 300L French oak barrel.

### ORIGIN

*Spain*

### APPELLATION

*Tierra de Castilla y León*

### SOIL

*Sand, red schist*

### AGE OF VINES

*80-90*

### ELEVATION

*755 meters*

### VARIETIES

*Merenzao, Rufete, Tincadeira Preta, Mencía, Juan García, Cariñena, Doña Blanca...*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, lightly crushed, 4-5 day pre-fermentation maceration, whole cluster, natural yeast fermentation, 40 day maceration*

### AGING

*12 months in a single, neutral 300L French oak barrel*

## ACCOLADES

95 – 2020 Yavallo – James Suckling

93+ – 2020 Yavallo – Wine Advocate

94 – 2019 Yavallo – Wine Advocate

