



ALVAR DE DIOS

Yavallo

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.

Totally a miniscule 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% Bastardo, 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 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 is long - lasting up to 40 days followed by aging in 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

Bastardo, Rufete, Tincadeira Preta, Mencía, Juan García, Cariñena, Doña Blanca...

FARMING

Practicing organic and biodynamic

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

93 – 2016 Yavallo – Wine Advocate

