



AALTO

Blanco de Parcela

After 30 years as technical director and world-renown winemaker for Vega Sicilia, Mariano Garcia Fernández founded Aalto Bodegas y Viñedos in 1999. From the beginning, he has been guided by three principles: old-vine, massale selection Tinto Fino, a wide range of terroirs spread over nine villages in Ribera del Duero, and his decades of experience in viticulture and winemaking in the region. The soils where Aalto's vineyards are situated include pale clay-limestone, ferrous clay, sand, sandstone, rocky glacial, loam, and alluvial. This diversity of *terruño* provides complexity married to power and structure blended with a purity of fruit – the exact characteristics which have earned Aalto praise from around the world as the leading proponent of the modern style of Ribera del Duero.

Vineyard work at Aalto is entirely manual, with the primary goal of maintaining low yields. Harvesting is manual and the grapes are transported to the cellar in small crates where they are sorted, chilled, destemmed, and sorted again before crushing. Fermentations are conducted, by parcel, in stainless steel, cement, or oak vats. Maceration is gentle with regular pump-overs ensuring a good extraction of fruit without harsh or bitter tannins. Once the fermentation is complete, the wines are racked, by gravity, into French and American oak barrels located in a cool, subterranean cellar. In recent vintages, Mariano has reduced the amount of new oak he uses in the aging of his wines and the time they spend in barrel – small, incremental steps to add more freshness and purity in his wines.

For close to a decade, Mariano Garcia has contemplated making a white wine at Aalto and initiated the planting of Verdejo in 2013 at a site with limestone-rich soils located close to Aalto's cellars. The 2019 vintage is pure Verdejo from this site, but with successive releases, there are plans to incorporate Albillo and Godello into the final blend. Like the other wines at this estate, the Blanco de Parcela is a rich and opulent wine at first blush but one of startling freshness and moderate alcohol achieved by harvesting just as the grapes reach physiological ripeness.

LOCATION

Spain, Tierra de Castilla y León

SOIL

Clay-limestone

ELEVATION

800 meters

FARMING

Sustainable

VARIETIES

Verdejo

AGE OF VINES

10 years-old

FERMENTATION

Hand harvested, strict selection, fermented in 500L French oak barrels

AGING

10 months in 500L French oak barrels

ACCOLADES

92 – 2022, *Vinous Media*

92 – 2021, *Vinous Media*

90 – 2021, *Wine Advocate*

90 – 2019, *Wine Advocate*

