



AALTO

BODEGAS Y
VIÑEDOS

TECHNICAL SHEET
AALTO 2011
AALTO Bodegas y Viñedos - Ribera del Duero

The vintage:

Winter was very cold with abundant rain and some days of snow. March brought along a gradual increase of temperature, reaching 20 degrees by the end of April, inducing budbreak. Fortunately a light frost in the following weeks did not do any harm to our vines. May was unstable with some rain and the occasional hailstone, again without causing any real harm to the vines' development. From the 11th of June onwards heat settled in and the vines reached flowering ahead of normal time. We had a dry summer, with July being abnormally less hot than August. In September the temperatures increased and the plants reached full ripeness a little sooner than usual, so we started harvesting on September 22nd and were finished by October 11th. We were very satisfied with the quality and the healthy state of the grapes as they went into our winery.

The Consejo Regulador (Quality Control Regulatory Board) gave this vintage the maximum rating: "excellent".

Grape origin:

100% Tinto Fino (Tempranillo), our grapes come from very old vines, ranging from 40 to 100 years old, located around seven villages in Ribera del Duero: Roa, La Horra, La Aguilera, Fresnillo, Moradillo, Hontoria and Baños de Valdearados, all of which are in the province of Burgos. We have also begun to vinify the grapes of our vineyards in the Valladolid province, located in Quintanilla de Arriba and Piñel de Abajo.

We harvest exclusively by hand, using small 15 kg containers. Once harvested the grapes are brought immediately to the winery where they are thoroughly inspected on two grape-selection conveyor belts.

Oak ageing:

Average oak ageing of 20 months, in 50% new French barrels, and 50% in one to three year old French and American barrels.

Bottling:

We bottled AALTO 2011 at the end of July 2013 and after spending a month in our underground cellars in perfect cold natural condition we began to release it in September.

Tasting notes:

Intense dark red colour typical of our wines. On the nose the fresh fruity aromas of a wine in its youth are topped with Tempranillo's liquorice, incense and noble wood notes. All these initial aromas will develop over the years into far more complex notes.

In the mouth it shows the characteristics of a great vintage: intensity, concentration, depth and persistence. The tannins are velvety and blend in well with a correct acidity to counterbalance the alcohol and give a pleasant overall sensation of roundness in the palate.

Properly cellared this wine will develop and improve over many years.

Analyses: Alcohol by volume: 15° | pH: 3.73 | Total acidity: 5.0 (as tartaric acid)

(Sept. 2013)



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AALTO was created in February 1999 when Mariano García – who had been Vega Sicilia’s winemaking director for 30 years – and Javier Zaccagnini – for 6 years head of Ribera del Duero’s Consejo Regulador – decided to join their expertise in a very special project: to make a wine that in a space of 15-20 years should reach the quality of the best wines in the world. Also, from the very beginning this wine had to exhibit distinct personality.

AALTO is based on three solid pillars:

- The exceptional quality of old Tinto Fino clones (Tempranillo vines which have adapted to Ribera del Duero’s climate and soils).
We believe that Tinto Fino can offer similar quality to the world’s best known varieties: Cabernet in the Médoc, Pinot Noir in Burgundy, Syrah in the Rhône, etc.
- The considerable complexity of our soils combined with the microclimate of our region.
- The winemaking talent and vast experience of Mariano García.

The AALTO project has been one of continual development. We now cultivate 110 hectares of old block Tinto Fino vines in seven villages within the region denominated as Ribera del Duero. We designed and built a modern winery in Quintanilla de Arriba, following strict criteria to ensure optimal winemaking conditions. We use a low temperature chamber to cool harvested grapes prior to de-stemming and harness gravity to move grapes and musts around the winery, thus avoiding aggressive pumps. We ferment in wood, concrete and stainless steel, employing tanks designed by us. Our two underground oak-ageing halls offer excellent natural conditions to allow perfect malolactic fermentation in wood and gentle, controlled barrel ageing.

We offer two wines:

AALTO is the result of our extremely careful selection of grapes combined with expert winemaking. It is a high quality wine which we make every year, except when the climate hinders perfect grape ripening.

AALTO PS (Pagos Seleccionados), is our top wine. It is a selection within the selection, from the very best areas (Pagos) of our vineyards. We expect to be able to offer AALTO PS six or seven vintages each decade.

Today AALTO is widely regarded as one of Spain’s leading wineries. AALTO PS 2001 was voted Spain’s Best Wine in 2005 and our winery has recently been selected in Paris as one of the Best 100 wineries in the World in Michel Bettane’s and Thierry Desseauve’s recently published book.