

AALTO   
RIBERA DEL DUERO

PRESS KIT



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## HISTORY

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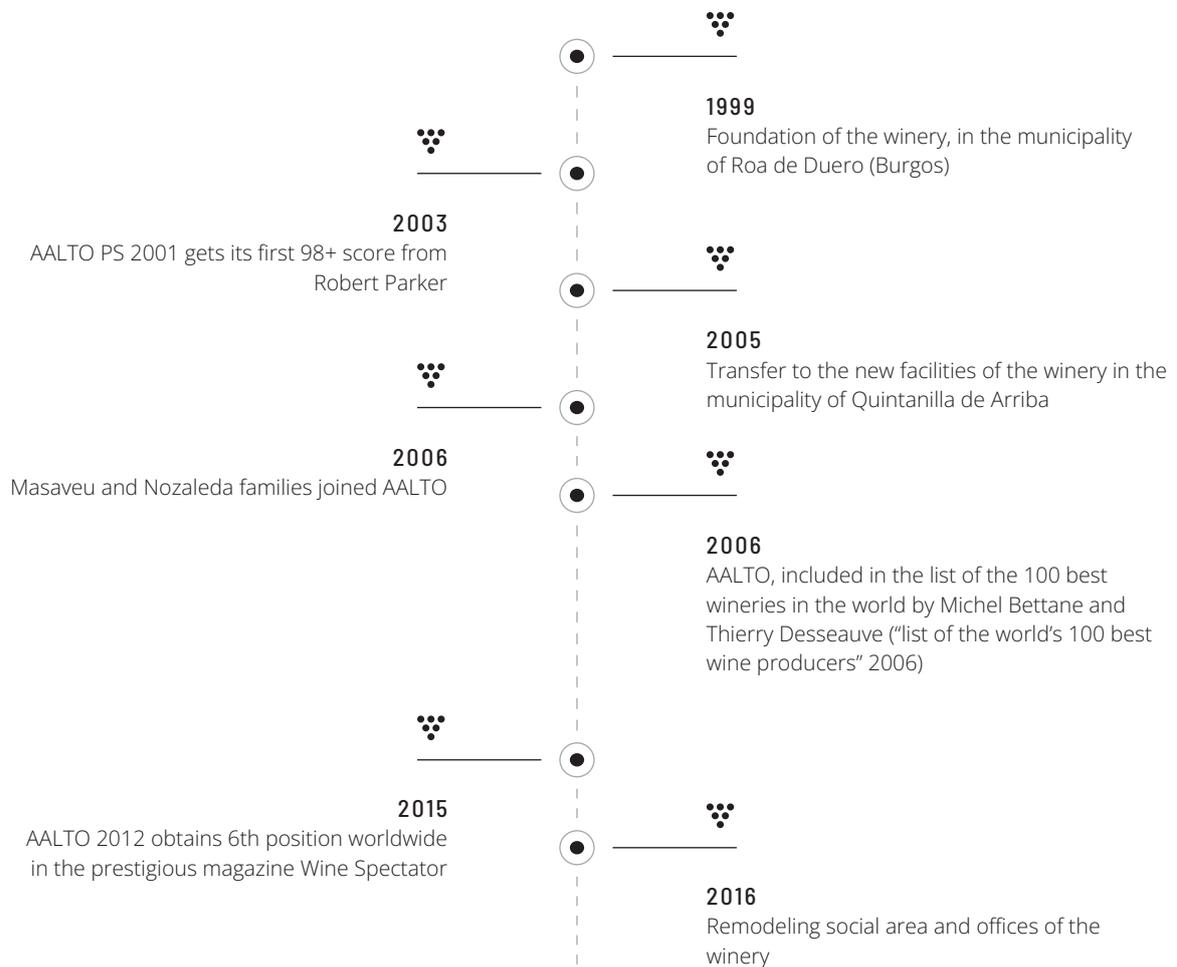
### THE WINERY

The AALTO project was founded in February 1999, in the prestigious winemaking region of Ribera del Duero (Spain). The foundational aim of Mariano Garcia and Javier Zaccagnini in AALTO was to make a wine that shows a different personality, of high quality and being a faithful reflection of distinct locations, blending them at the end of the aging process to obtain balance and complexity.

A few years later, in 2006, Masaveu and Nozaleda families joined AALTO, both owners of wineries in other wine regions of Spain, providing experience and stability to the project, which meant the consolidation of the winery to this day.

# CHRONOLOGY

## MAIN HIGHLIGHTS





≡ Finland, TALO Hall

## AALTO BRAND

### ALVAR AALTO

The AALTO brand is due, among other reasons, to the inspiration from the renowned Finnish architect and designer Hugo Alvar Henrik Aalto (Kuortane 1898 – Helsinki 1976) whose thinking coincides to a large extent with the philosophy of the winery. Alvar Aalto was one of the main promoters of the Modern Movement of the twentieth century, considered a great master and characterized by providing pure rationalism to the buildings and furniture designed by him, with unique charm, simplicity and warmth.

In his works Alvar Aalto sought to share nature, the sun and the air, capturing aesthetics in harmony with the life engrained in the Finnish solitude, distributing the light and intertwining the human needs to create a multisensory architecture, where the materials helped to give satisfaction to human beings in a meticulous space.

In addition, Alvar Aalto was an enthusiast of quality wine and visited Tuscany regularly during his holidays to enjoy the wine and cuisine of the area.



≡≡≡ Helsinki, Finland, Helsinki University of Technology  
Polytechnic Institute aka Aalto University School of  
Science and Technology designed by Alvar Aalto



## WINEMAKER

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MARIANO GARCÍA

Mariano García studied at the “Escuela de la Vid y el Vino” in Madrid and made his first harvest in 1968 at Vega Sicilia, where he developed his professional career as Technical Director of the company for 30 years, until 1998. In 1999, he founded with Javier Zaccagnini, Bodegas AALTO, as Technical Director from the first day. As a winemaker, Mariano García firmly controls the yields, respecting the grapes as much as possible and his philosophy of minimum intervention, searching for the maximum expression of the terroir in each plot. The wines unite the power and structure with elegance and complexity.

# ENVIRONMENT

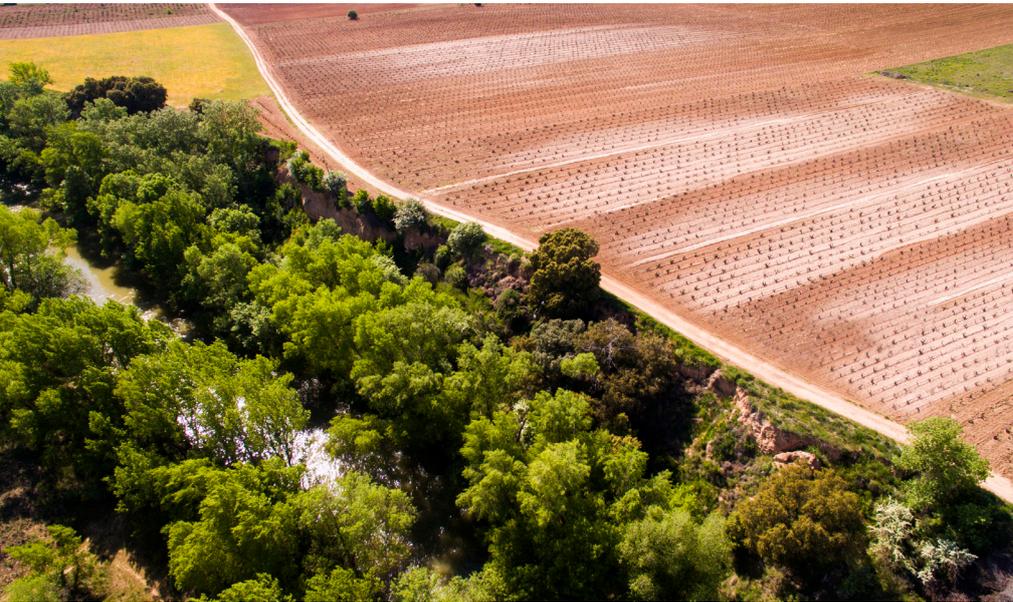
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## DOURO RIVER

In the Ribera del Duero Appellation, time and the legacy of nature have endowed all this area with exceptional soils for the vines cultivation.

Throughout its 115 km of extension, the Douro River has created a special orography with a main valley and small ones formed by its affluents. It favors the existence of different microclimates according to the orientation and altitude of the plots in which the strains are planted.

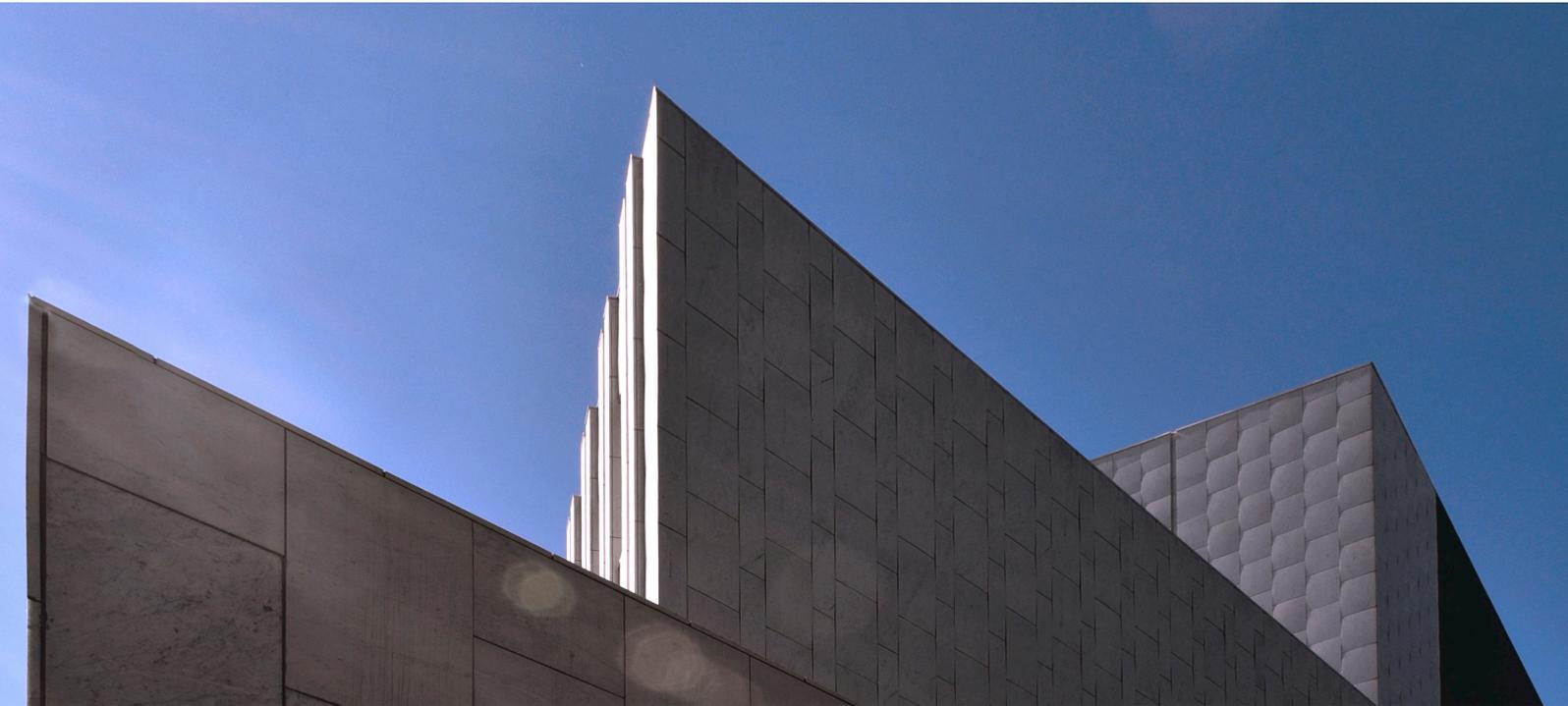
The slopes and the hillsides facilitate the drainage of the soils avoiding their ponding that along with a climatology marked by the contrasts, which directly affect the vineyards, endow them a character and strength that make them unique.



>>> Vineyard in bloom in La Horra, on the banks of the Douro River



<<< Vineyards in Valbuena de Duero



## VINEYARDS

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### RAW MATERIAL

Nowadays the winery controls 130 hectares of old vines of indigenous clones of Tinto Fino, scattered in more than 200 plots located in 9 different locations (or villages), of Ribera del Duero Appellation.

Due to the different altitudes and climatology, the vineyards of each location have different optimal dates for the ripening process and they are individually harvested. Each vineyard is grown up following the strict guidelines of winemakers throughout the year, without herbicides nor chemical fertilizers, short pruning and with all growing operations focused on quality. The age of the vineyards ranges between 40 and 100 years old, with a low yield and exceptional quality. The search of the highest quality in all winemaking process begins in the vineyards. They are old bush vines hand-picked harvested, with 15 kg small boxes which are brought immediately to the winery.



## ❖ QUINTANILLA DE ARRIBA

### THE PERSONALITY OF LIME STONE

Calcareous clays with very little structure and sand content. Whitish-brown in appearance. Well-drained slopes. Elevation 800 m.

## LA AGUILERA ❖

### A FASCINATING LAND

Sand on top and clay underneath, reddish tones and slopes with calcareous stone. Hills with shallow slopes. Elevation 900 m.



## ❖ FRESNILLO

### MAINTAIN THE WINE HERITAGE

Mainly south-facing lands. Soft and sandy soils in which sandstone emerges between holm-oak trees. Elevation 850 m.



## ❖ VALBUENA DE DUERO

### THE POWER OF HISTORY

Clay-calcareous soils on the slopes and alluvial soils in the valley. Typical valley formation. Elevation 750 m.

## MORADILLO ❖

### VERY PECULIAR CHARACTER

Stony terrain, with rocks of fluvial and glacial origin. Premontane terraces with extreme weather. Elevation 950 m.



## ❖ BAÑOS

### FRESHNESS AND ELEGANCE

Slopes and terraces with deep soils. Diversity of soils, clay-calcareous and sandy slopes with little soil due to the rocky terrain. Elevation 900 m.



## ❖ PIÑEL DE ABAJO

RESOUNDING AND WITH CHARACTER

Clay, reddish-brown, deep but substantially different from the rest of the province. West-facing deep slopes. Elevation 800 m.

## LA HORRA-ROA ❖

GREAT TERROIR FOR BIG DECISIONS

Loamy clay, reddish-brown, sandy loam. Gravel of deep sedimentary origin with large variations between plots. Hills with shallow slopes. Elevation 800 m.





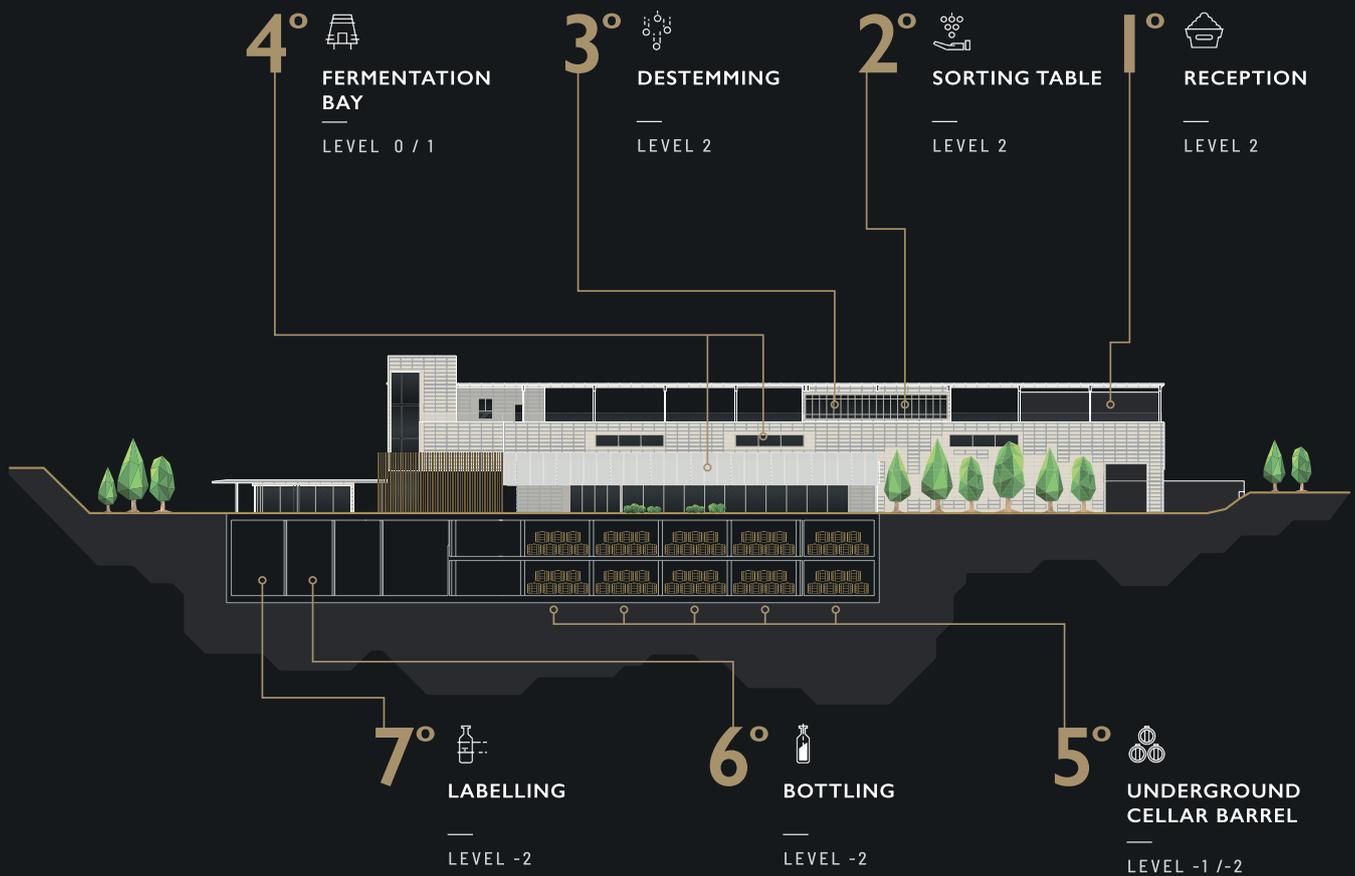
## PRODUCTION PHILOSOPHY

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### NATURAL PROCESS

One of the keys of the quality and complexity of the AALTO wines is the blend of different clones of Tinto Fino (Tempranillo grape variety adapted over time to regional conditions), which grows throughout the Ribera del Duero. The AALTO project is based on three solid pillars:

- › The magnificent variety of old Tinto Fino clones that exist in the region, well adapted to Ribera del Duero Appellation with a good ripening process, obtaining quality comparable to the very best red-wine varieties from around the world.
- › The exceptional edaphoclimatic diversity (combination of climatic and soil factors) of Ribera del Duero.
- › The vast experience of Mariano García with the Tempranillo variety.



The grapes that come from each location, receive an individual treatment: each location is separately harvested, and is kept separate during the fermentation and aging processes in barrels, being blended at the end of the procedure to obtain AALTO and PS.

The production of our wines is carried out by using the law of gravity. A natural process that supposes an important leap in quality, as this respects the exceptional quality and all the nuances of the Tinto Fino grape variety throughout the winemaking process.

Then the wine passes using gravity to the ageing rooms between 4 and 8 meters underground.

French and American oak barrels are used. Only new French oak barrels are used for PS.

Mariano García decides the best moment to make the grape coupage. When the best aging moment has been reached, all the wines are blended, ready to be bottled.

AALTO PS is a wine that comes from the selection within a selection of the best plots determined by Mariano García. PS is only made when the quality of the harvest is exceptional.



## OUR WINES

AALTO & AALTO PS



# AALTO

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## OUR WINES

AALTO, 100% Tempranillo, is the result of an extremely meticulous selection of grapes and the respectful treatment of that raw material. The wine is aged in French and American oak barrels.

# SCORES IN WINE GUIDES

AALTO

YEAR	R. PARKER	GUÍA PEÑÍN	GUÍA PROENSA	GUÍA GOURMETS	WINE SPECTATOR	DECANTER
2008	95	92	90	9/10		
2009	91	93	92	8.75/10		
2010	94	94	92	97	92	
2011	91	94	92	99		90
2012	93		92	95	94	
2013	93			95		
2014	92			95	92	
2015	94	93			95	
2016	93-95	94				



## AALTO PS

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### OUR WINES

AALTO PS, 100% Tempranillo, is the most exceptional wine, made exclusively from rigorously selected grapes grown on small plots between 60 and 90 years old. It is aged in new French oak, with the malolactic fermentation in barrel.

# SCORES IN WINE GUIDES

AALTO PS

YEAR	R. PARKER	GUÍA PEÑÍN	GUÍA PROENSA	GUÍA GOURMETS	WINE SPECTATOR	DECANTER
2008		92	98	9.75 / 10		
2009	93	94	96	9.75/10		
2010	94	98	94		92	
2011	94	94	98	99/100		93
2012	94	95	98	98/100	95	
2013	95			99/100		
2014	94				91	
2015	94	94		99/100	95	
2016	94-95	95				



## AALTO FUENTE DE LAS HONTANILLAS

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### OUR WINES

White wine aged in 500-liter barrels, made mostly from our verdejo and godello vineyards located at over 900 meters of altitude near the winery. A wine meant for aging. Time will tell.

# SCORES IN WINE GUIDES

## AALTO FUENTE DE LAS HONTANILLAS

YEAR	R. PARKER	GUÍA PEÑÍN	DECANTER	TIM ATKIN	JAMES SUCKLING (MW)	DECANTER
2022	93	94		95	94	
2023	93		89			89

# OTHER DATA OF INTEREST

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## RIBERA DEL DUERO

› TOTAL AREA  
159,657 hectares

› TOTAL VINEYARDS  
22,552 hectares

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## AALTO WINERY

› AALTO VINEYARDS  
130 hectares

› AVERAGE PRODUCTION AALTO  
250,000 bottles (Depending on the vintage)

› AVERAGE PRODUCTION AALTO PS  
20,000 bottles (Depending on the vintage)

› WORLDWIDE PRESENCE  
62 countries

› EXPORT PERCENTAGE  
70% approx

› LOCATION  
Municipal district of Quintanilla de Arriba (Valladolid)



**AALTO**   
RIBERA DEL DUERO

**WWW.AALTO.ES**

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PARAJE VALLEJO DE CARRIL S/N  
QUINTANILLA DE ARRIBA,  
VALLADOLID 47360

(+34) 983 036 949 / (+34) 620 851 132

comunicacion@aalto.es

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**Instagram:** @aaltowinery  
**Facebook:** AALTO BODEGAS Y VIÑEDOS  
**Twitter:** @aalto\_winery