



AALTO

Ribera del Duero PS

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.

Aalto PS (Pagos Seleccionada) is made only in the best vintages. It is sourced from Aalto's best sites (Pagos) located near the villages of La Horra, La Aguilera and Fresnillo. These vineyards are between 80–100 years old. This wine is aged entirely in new French oak for 21 months. As dense as the regular *cuvée*, the PS is more intense with tremendous structure and length that rewards patience resting either in your cellar or a decanter.

LOCATION

Spain, Ribera del Duero

SOIL

Clay limestone, sand

ELEVATION

800-900 meters

FARMING

Sustainable

VARIETIES

Tempranillo

AGE OF VINES

80-100 years-old

FERMENTATION

Hand harvested, destemmed, fermented in stainless steel, concrete or oak vat, regular pump-overs

AGING

21 months in new French oak, vegan

ACCOLADES

96 – 2022, *James Suckling*

95 – 2021, *Vinous Media*

96 – 2021, *Wine Enthusiast*

96 – 2021, *Wine & Spirits*

96 – 2020, *James Suckling*

95 – 2020, *Wine Advocate*

