



AALTO

BODEGAS Y  
VIÑEDOS

**TECHNICAL SHEET**  
**AALTO PS 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, again without causing any real harm to the vines' development. From the 11<sup>th</sup> 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 22<sup>nd</sup> and were finished by October 11<sup>th</sup>. 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) from very old vines, ranging from 60 to 100 years old. Grapes destined for AALTO PS are always subject to the most stringent selection process. The fruit used to make this wine comes from our best Pagos (the name given in Spain to small vineyards with unique characteristics) in three villages of Ribera del Duero: La Horra, most of it, and small amounts from La Aguilera and Fresnillo.

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

**Oak ageing:**

Malolactic fermentation in new barrels, followed by an average oak ageing of 22 months in 100% new French barrels.

**Bottling:**

AALTO PS 2011 was carefully assembled into a final blend and bottled at the end of July 2013.

**Tasting notes:**

AALTO PS, being made from a selection of our best vineyards, is always intense, powerful, concentrated and long. This AALTO PS 2011 exhibits a very dark colour, staining the glass, and a panoply of aromas: flinty soils, toasted bread, licorice, spices and black fruit. On the palate, its acidity teams up with the alcohol to counterbalance the abundant tannins, resulting in a perfectly structured wine of considerable elegance and finesse. The careful use of new French oak over 22 months has lent an array of sapid tones that enhances the Tempranillo typicity in a great vintage.

This wine has a good ageing potential and will develop in the bottle for quite a long time, probably 15 to 20 years, if properly cellared.

**Analyses:** Alcohol by volume: 15° | pH: 3.7 | Total acidity : 5.5

(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.