



# ALVAR DE DIOS

## Camino de los Arrieros

Toro is like the 1980s – big shoulder pads, teased hair, and flashy energy that seems to be chemically enhanced. It's a DO that, in most regards, is caught in a time warp, much like that mauve and teal bathroom you've meant to remodel. But, having built its reputation on a style of wine that is now decidedly out of fashion, Toro is long overdue for a breath of fresh air – or fresh wine in the case of Alvar de Dios.

Alvar was born and raised in the village of El Pego near the southern boundary of DO Toro. His family had tended vineyards in the village for generations, but Alvar didn't stay in Toro to learn his trade; instead, he fell in with a pair of vinous rebels working in the Sierra de Gredos – Fernando Garcia and Dani Landi. While working as the cellar master for Fernando at Bodega Marañones, he began acquiring vineyards of his own in and around his native DO, splitting his time between the Gredos and Toro.

### ORIGIN

*Spain*

### APPELLATION

*Tierra de Castilla y León*

### SOIL

*Sand, red slate*

### AGE OF VINES

*40-100*

### ELEVATION

*750 meters*

### VARIETIES

*Rufete, Juan García, Trincadeira Preta, Merenzao, Mandón, others...*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, whole cluster, natural yeast fermentation in 1000L French oak vats, pigeage*

### AGING

*6 months in 500L French oak barrels and 1000L French oak foudres*

While assembling his vineyards in Toro, Alvar became interested in the nearby and newly created DO of Arribes and the surrounding area. Officially recognized in 2007, Arribes is where the Duero becomes the Douro as it carves a steep valley out of the granitic mountains forming the border between Spain and Portugal. Here he found not only soils reminiscent of the Gredos – granitic sand with a lot of mica – but a range of indigenous varieties capable of expressing elegance and freshness. Alvar has assembled 5 hectares from 36 separate vineyard parcels from which he makes a village wine and two parcel wines.

DO Arribes is a little-known appellation located on the extreme western edge of Spain along its border with Portugal. Here, Alvar de Dios 36 small parcels of vines totaling 5 hectares, most of which are used to create Camino de los Arrieros. A blend of Rufete, Juan García, Trincadeira Preta, Merenzao, and some other stray varieties mixed in the vineyards all planted on sandy red slate soils, Camino is harvested by hand, fermented whole cluster by indigenous yeasts in 1000L French oak vats with pigeage by foot.

## ACCOLADES

**93** – 2018 Camino de los Arrieros – Wine Advocate

**91** – 2017 Camino de los Arrieros – Wine Advocate

**92** – 2016 Camino de los Arrieros – Wine Advocate

