ALVAR DE DIOS

`Vagüera` Castilla y León Doña Blanca 2022 Toro, Castilla y León, Spain



Grape Varieties	100% Doña Blanca
Winemaker	Álvar de Dios Hernández
Closure	Natural Cork
ABV	13%
Wine pH	3.21
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Sustainable, Vegetarian, Vegan

PRODUCER

Álvar de Dios Hernández is a Toro native who grew up among his grandfather's old vineyards in the village of El Pego. Inspired by time spent working with Fernando García and Dani Landi in Sierra de Gredos, Álvar founded his own winery in 2014 and now farms 12 hectares of organically and biodynamically certified vines across Toro and nearby Arribes del Duero.

Álvar applies a Burgundian approach to his winemaking, producing elegant and distinctive single vineyard and 'village' wines. To allow Álvar freedom to work outside of the DO requirements, the wines are labelled as Vino de la Tierra de Castilla Y León.

VINEYARDS

Located between the border of Zamora and Salamanca, the El Maderal vineyard is noteworthy for its high altitude, with vineyards planted 950 metres above sea level. The vines were planted in 1920 on a north-facing plot composed of red, iron-rich clay and limestone soil, and are surrounded by a large cork oak forest, which protects the vines from extensive sun exposure. Abandoned in 2003, this vineyard fell into disrepair before Álvar recognised its potential and spent two years restoring it.

VINTAGE

The 2022 vintage proved to be quite a typical year, with rainfall predominantly in the autumn and spring and some snowfall in winter. However, the summer was very hot and dry, which created some challenges in the vineyards. Despite much of Spain suffering with loss of yields in 2022 due to drought and heatwaves, Toro yielded a record number of grapes, with quality to match quantity.

VINIFICATION

The grapes were pressed and transferred into oak barrels, between 225 - 900 litres in size, for fermentation with indigenous yeasts. Following malolactic fermentation, the wine was then aged for 12 months in the same oak barrels. The wine was then transferred to concrete, where it spent a couple of months prior to bottling without fining or filtration.

TASTING NOTES

This wine is bright yellow with golden reflections. The distinguished nose presents aromas of stone fruits, a hint of sweet spice and delicate floral notes. On the palate, the wine is smooth and elegant with a well rounded and persistent finish.