Javier Garcia Diez
renowned winemaker for two distinguished wineries: Convento San Francisco and Aldeasoña. His passion for using native old vines and reviving historical landmarks are evident at both wineries. Each winery cultivates old vines (some over 100 years old) many of which are pre-phylloxera. Both wineries are housed in structures Diez fastidiously restored and renovated. Preserving tradition and adopting modern techniques have been Diez’s hallmark. Although the structures housing the wineries are centuries old the methods employed to make these timeless wines are present day.
Balancing a respect for ancient traditions while using the latest technologies

The Garcia-Diez and Pitarch-Rodriguez families founded Convento San Francisco in 1998. Convento San Francisco’s grapes are sourced from 46 different plots in Ribera del Duero. Diez has carefully selected these sites so as to balance the region’s three predominant soil types. In Olivares del Duero and Quintanilla de Arriba, the soils are calcareous. In Peñafiel, the soils become sandier. Farther east, near Burgos (Gumiel de Mercado), the sites are at their highest elevations and the soils are sandy with alluvial and marl components. Each site is selected for its altitude, latitude and soil composition. Convento San Francisco is housed in a restored 13th-century monastery in the fortress town of Peñafiel, located in Spain’s Castilla y León which is in the DO Ribera del Duero. The wine produced here is named after the DO. Diez lovingly renovated the winery himself. The building’s preserved historic walls and structural details make it an architectural treasure, one that belies the modern workings within.

Philosophy

Diez employs modern techniques while respecting ancient traditions to produce fabulous wines from old vines. The vineyards contain old vines ranging from 20 to 102 years of age, 50% of which are pre-phylloxera. Convento San Francisco produces one wine a year and in years where there is an exceptional harvest, a few bottles of a Special Selection will be released.

RIBERA DEL DUERO

The vines run from 86 to 102 years of age, of which more than half are pre-phylloxera.

Varietal Composition: 90% Tempranillo, 10% Merlot
Soil Composition: Calcareous, sand, clay, and limestone
Average Age of Vine: 20 to 102 years old (50% of which are pre-phylloxera)
Aging: 12 Months in 70% French and 30% American oak
Acidity: 5.0 g/L
Alcohol: 13.5 %
Aroma: Tobacco and black fruits
Palate: Tobacco, blackberry, anise, black cherry, with overtones of game
Pairing: Venison, grilled steaks, hearty stews, and meat based sauces

90pts Wine Advocate February 2013 (Vintage 2008)
“The 2008 Convento San Francisco offers light red currant and wild strawberry on the nose that unfurls nicely in the glass, the oak well integrated and taking a complementary rather than dominant role. The palate is medium-bodied with fine, quite chunky tannins that lead to a nicely composed finish that caresses the palate.”

91pts Wine Advocate June 2010 (Vintage 2006)
Founded in 2004, Aldeasoña is in the autonomía of Castilla y León, very close to the Ribera del Duero DO. Diez’s knack for finding unique, historic properties and restoring them to their original charm and beauty; is evident in Aldeasoña where his skilled hand rehabilitated an old, working winery with an ancient lagar, located in the courtyard of a 16th century church. Translating as “Dream Village,” Aldeasoña is also the name of the parish in which the winery is located.

**Aldeasoña**

**Tinto de País**

This solo offering of Aldeasoña is made entirely from Tinto del País, (the local name for Tempranillo) which is sourced from ungrafted, pre-phylloxera vines that are over 95 years-old. Due to the incredibly low yields and meticulous winemaking, techniques the final wine shows unparalleled intensity, balance and power.

**Varietal Composition:** 100% Tinto del País (the local name for Tempranillo)

**Soil Composition:** Limestone, clay, and sand

**Average Age of Vine:** Ungrafted, pre-phylloxera vines that are over 95 years-old

**Aging:** 20 month in French oak barrels

**Acidity:** 6.1 g/L

**Alcohol:** 14.5%

**Aroma:** Dried plum, fig, black currant, coffee, and licorice

**Palate:** Silky with firm, fine tannins, lively acidity, leading to a long, evolving finish

**Pairing:** Aged beef, duck confit risotto, Beef Wellington, or Chateaubriand

93pts Wine Advocate June-2011 (Vintage 2005)

“The 2005 Aldeasoña is a worthy successor to the superb 2004. Made from 100% Tinto del País (Tempranillo) sourced from ungrafted 95+-year-old vines, it was aged for 23 months in new French oak barriques. Exotic spices, lavender, incense, espresso, black cherry, and blackberry aromas inform the nose of this dense, layered effort. In the glass loads of savory black fruits emerge along with plenty of fine-grained tannin.”

92pts Wine Enthusiast December 2011 (Vintage 2005)

“Slightly charred on the nose, with blackberry, licorice and tobacco for key aromas. A serious Tempranillo with ripe, deep flavors of berry, chocolate, mocha and spice all supported by a bed of tight, strong-boned tannins. Dark as they come; drink now through 2016.”
Oenologist

Javier García Diez is the winemaker for two distinguished wineries: Convento San Francisco and Aldeasoña. At Convento San Francisco, he is responsible for all technical and commercial aspects of the business. Since 2004, Diez has been making wine at Aldeasoña. He is an active member of the Association of Ribera del Duero winemakers, where he serves as an officer and a technical assessor of wines.

Diez graduated as a specialist in viticulture and oenology from the School of Vine and Wine in Madrid. He has also completed coursework in sensorial analysis at Madrid’s Unión Española de Catadores. His professional career started with a viticulture internship at Bodegas Vega Sicilia in Valbuena de Duero (Valladolid). He held positions in viticulture, analysis and winemaking at Bodegas Hacienda Monasterio and the legendary Bodega Dominio de Pingus, where he learned first-hand from world-renowned winemaker Peter Sisseck.

Convento San Francisco

DO: Ribera del Duero

Just as Rioja has its many soil differences and microclimates, Ribera del Duero is also blessed by a combination of terroir, microclimate, and a native grape that gives complex red wines. It is one of the most recognized and respected regions in Spain. At the altitude here, some 2,300 ft., Tinta del País (the local name for Tempranillo) has adapted to the growing environment over centuries and produces thin-skinned and refreshingly acidic fruit. Cabernet Sauvignon, Malbec, Merlot, and Garnacha are also grown.

After the DO was created in 1982, many vineyard sites were replanted. Bodegas of every kind, ranging from small family operations to large cooperatives, began to invest in modern winemaking technology. As a result, Ribera del Duero now rivals Rioja for world-class status.

ALDEASOÑA

VDIT Castilla y León

Today, Castilla y León is making its mark in the world of fine wine, and the 20th century saw an astronomical increase in production. The late-1990s craze for Ribera del Duero (a DO of Castilla y León) helped all of the region’s wine-producing areas gain international attention. Known for its traditional Spanish culture, Castilla y León is nestled in Spain’s heartland. A visit to the region is defined by its vast and awe-inspiring ruins on a landscape filled. The climate in Castilla y León is Continental, slightly moderated by its proximity to the Atlantic and Mediterranean but still subject to extreme heat and cold. Rainfall is moderate to low. Due to the long, cold winters in the area, soups and stews are an important part of the local cuisine. Chickpeas are a staple, and blood sausage and roasts play a recurring role.

The region is primarily regarded for its red wines, particularly from DO Ribera del Duero, which are dominated by the Tempranillo grape. However, rather than conforming to the rules prescribed by the DO, these wines take the regional designation of Vino de la Tierra (VdT) de Castilla y León. These wines tend to be powerful, full-bodied, and fruit-forward with a hint of oak. They pair well with the region’s varied sausages, which range from spicy to savory. White wines from the area, notably those made of Verdejo in the DO Rueda, are also gaining popularity.