Javier García Diez, 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.

Convento San Francisco

Balancing a respect for ancient traditions while using the latest technologies

The García-Diez and Pitarch-Rodriguez families founded Convento San Francisco in 1998. The winery’s grapes are sourced from 46 different plots in Ribera del Duero. Diez has carefully selected these sites in order to balance the region’s three predominant soil types. The soils range from calcareous, to sandy and farther east, 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 himself lovingly renovated the winery himself. The building’s fastidiously preserved historic walls and structural details make it an architectural treasure, one that belies the modern workings within.

ALDEASOÑA

Unparalleled intensity, balance and power

Javier García Diez has a knack for finding unique, historic properties and restoring them to their original charm and beauty. This is evident at Aldeasoña; which was founded in 2004. His skilled hand rehabilitated an old, working winery with an ancient lagar, located in the courtyard of a 16th century church.

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, the final wine shows unparalleled intensity, balance and power.
A ldeasoña Tinto de Pais

This solo offering of A ldeasoña 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 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)
92pts Wine Enthusiast December 2011 (Vintage 2005)