

BODEGAS ALION / *Castilla Y Leon*



Owner / Winemaker

Tempos Vega Sicilia Group

Appellation

Ribera del Duero

Presentation

Pablo Alvarez, managing director of Vega Sicilia, describes Alion as “a wine somewhere between a Ribera del Duero and a Médoc in style.” Crafted entirely from Tempranillo, known locally as Tinto Fino, it is unmistakably Spanish, offering the richness and depth that define the region. Yet under the expert guidance of Vega Sicilia’s winemaker, Gonzalo Iturriaga, and through the judicious use of top-quality new French oak, Alion delivers a modern, international expression that is both elegant and captivating.

Launched in 1991, Alion was conceived as a bold experiment: to create the most contemporary style of Ribera del Duero while preserving the tradition of its legendary parent, Vega Sicilia. This allowed the winemaking team to explore new techniques and refine a modern approach without altering the philosophy of the estate itself.

Today, Alion’s extraordinary success confirms its status as a modern classic. It stands as a perfect balance of tradition and innovation, a wine that commands attention while remaining faithful to its Spanish roots, earning its place among the world’s finest.

Wines produced

ALION RIBERA DEL DUERO TINTO (RED)v

Grape varieties planted

Tinto Fino (Tempranillo).

Size of vineyard

Alión has a total of 130 hectares of land divided into three large blocks. On the one hand, there are 70 hectares located on the Vega Sicilia estate itself; secondly, there are a further 30 hectares in the Padilla de Duero municipality, where the winery is located; and a third block of 30 hectares is in the nearby town of Pesquera de Duero.

Average age of the vines

40 years old.

Location

Located 15 km from Vega Sicilia, on the road to Peñafiel in the heart of the Ribera del Duero.

Soils

Alión’s vineyards sit on a diverse mosaic of soils, primarily deep, well-drained alluvial deposits with layers of coarse gravels, sandy textures, and clay-limestone. These soils are enriched with carbonates and exhibit a mixture of fluvial, colluvial, and wind-deposited origins. This diversity brings several advantages. Excellent drainage prevents waterlogging, while the clay-limestone content retains enough moisture and nutrients to sustain vine health. The gravelly and sandy components promote early ripening and concentration of flavours, while the complex soil structure contributes to balance, depth, and mineral complexity in the wine. Together, these soils provide the perfect foundation for Alión’s combination of power, elegance, and finesse.

Viticulture & Winemaking

Sustainable agriculture.

The grapes are carefully harvested by hand into 12-kg boxes. After an initial sorting in the vineyard, the fruit is transported immediately to the winery for a second meticulous selection on the sorting tables. From there, a conveyor system gently guides the grapes to the cooling chambers, preserving their freshness. Fermentation takes place in wooden tanks under controlled temperatures. Ageing then follows, typically for 12 to 14 months in new 225 litre French oak barrels, depending on the characteristics of each vintage. A portion of the wine is matured in large 2,500-liter foudres, a method that softens the oak influence while adding subtle complexity. Plans are in place to expand the use of foudres to further refine this delicate integration of oak. Once barrel ageing is complete, the wine rests in the bottle for at least 15 months. During this period, the primary aromas of the fruit harmonize with the nuanced notes imparted by oak, resulting in a wine that is intense, complex, and full-bodied, yet distinguished by the elegance that is the hallmark of the winery.