



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

sandy clay, limestone

VARIETAL(S)

0% Albillo

0% Bobal

0% Garnacha

0% Tempranillo

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2014 Dominio del Águila Pícaro Clarete

IMPORTED BY European Cellars (Eric Solomon)

ABOUT THE PRODUCER

One of the newest estates in Ribera del Duero, Dominio del Águila, was founded by Jorge Monzón and Isabel Rodero in 2010. Located in the village of La Aguilera, Jorge farms 30 hectares of vines organically with ongoing experiments with biodynamics. Like his neighbors, he relies primarily on the Tempranillo grape for his wines. Beyond that, all other similarities end.

At Dominio del Águila there is no Cabernet Sauvignon, no Merlot and certainly no Malbec or Petit Verdot, instead Jorge relies on Bobal, Garnacha, Tempranillo Gris and Albillo to add complexity to his wines. The vineyards are all over fifty years in age, and located on sandy and rocky clay soils. Jorge has acquired these plots over the last decade while working at Bodegas Arzuaga-Navarro which he departed in 2013 to work full time at his own estate. Before 2010 he sold his grapes to several high-profile neighbors. Proving the old adage that, "it takes a lot of beer to make good wine," Jorge also operates a microbrewery on the estate brewing beer entirely from local ingredients.

Jorge comes from a family with a long tradition of growing grapes and making wines. He has studied in Bordeaux and Burgundy and has worked at both Domaine Romanée-Conti at Vega Sicilia before joining Arzuaga. His studies and travels taught him several important things: the importance of organic farming, an appreciation of old-vines, a desire for elegance and transparency and all the skills necessary to combine these ideas to make remarkable wines.

Jorge and his wife Isabel, who is an architect, have renovated an ancient cellar in the village of La Aguilera dating to the 15th century. They installed concrete tanks for fermentation and placed a barrel room in the coldest part of the subterranean cellar. Natural yeast co-fermentations are the first step in the process with pigeage done by foot. After primary fermentation the wines are placed in French oak for malo and aging. With such cold temperatures in the barrel room the evolution of the finished wines is gradual allowing for the development of greater complexity.

WINE NOTES

Age of Vines: 60+ years. Farming: organic with biodynamic practices. Two day whole cluster co-maceration in tank with pigeage before pressing, natural yeast fermentation in barrel. Aging: 12 months in barrel. Many years ago this was the primary product of Ribera del Duero, not classically a rosé but certainly pink in color, it is a co-fermentation of red and white varieties macerated for a few days before being racked into barrels for fermentation and aging. The Clarete here hearken back to that tradition, being a blend of Tempranillo and Albillo (with a small percentage of other varieties) that is fermented and aged in French oak for 12 months.

93 points, "The 2014 Pícaro Clarete is a blend of red and white grapes from old vineyards (they only have old vineyards), matured in barrels that have been reused from previous vintages, so they are older than in 2013 and 2012. It does have a significant amount of white grapes, about 50-60%, and the character, and especially the way the wine matures, is more in the style of a white wine than a red. There are white flowers, aromatic herbs, fine spices and a touch of petrol? The palate is extraordinary, incredibly fresh and complex, with good weight and very good acidity. This has to be the finest vintage to date. The 2012 is drinking superbly today and it's still young, so I don't see why this 2014 should not age the same or even better, as I see more freshness and balance here. 6,436 bottles and 85 magnums were filled in June 2016." - Wine Advocate