



## IPO WINES

### COUNTRY

Spain

### REGION

Castilla Y León

### APPELLATION

Ribera Del Duero

### SOIL TYPE

Rocky, sandy clay limestone

### VARIETAL(S)

0% Bruñal  
0% Albillo  
0% Bobal  
0% Cariñena  
0% Tempranillo

### FARMING

Organic

### WINEMAKER

Jorge Monzon Pascual



# 2014 Dominio del Águila Peñas Aladas Gran Reserva

IMPORTED BY European Cellars (Eric Solomon)

### ABOUT THE PRODUCER

As a young student of enology, Jorge Monzón traveled to Burgundy. Despite not speaking a word of French or having any recommendations, let alone experience, he convinced Domaine La Romanée-Conti to take him on as an intern. His eagerness and desire to learn led him to shadow maître de chai, Bernard Noblet, observing all the steps he took to create the famed wines of this historic Domaine. Returning to Ribera del Duero and his hometown of La Aguilera, Jorge worked a couple of years at Vega Sicilia, attempting to create a white wine to rival the estate's reds before becoming the technical director at Arzuaga-Navarro. While working for others, Jorge began purchasing old vineyards around La Aguilera – parcels in danger of being ripped up and replaced with more productive clones of Tempranillo as well as “fashionable” Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. These undesirable vineyards were ancient, unproductive massale selections of Tempranillo mixed with a diverse range of other varieties, including a high proportion of white grapes – all “useless” in a region that prized extraction, production, and the everything new and shiny.

Jorge's years at DRC only focused his vision and conviction that *terruño* and tradition matter. His vineyards, some planted before phylloxera, or right after it struck, were planted exactly as they had been for centuries – predominantly Tempranillo with a wide genetic diversity alongside Albillo, Tempranillo Gris, Cariñena, Garnacha, Bobal, Bruñal and others so obscure that they haven't been identified yet. Ranging in age from 60-150+ years old, it is surprising that these vines survived at all considering the recent trends in Ribera del Duero.

With his wife, Isabel Rodero, Jorge founded Dominio del Águila in 2010, and they have expanded their vineyards to 66 hectares. Farming is certified organic and Isabel, an architect, supervised the renovation of three ancient cellars dating to the 15th century dug deep into the bedrock under the village. Natural yeast, whole cluster co-fermentations are the first step in the process with pigeage done by foot. After primary fermentation, the wines are placed in oak barrels for malo and aging. Their cold, subterranean cellars ensure that their wines' evolution proceeds slowly, allowing for the development of greater complexity and nuance.

### WINE NOTES

Peña Aladas, or “winged stones” refers to a group of small, rocky vineyard plots well over 100 year old in age and surrounded by pine forests. Like old vineyards elsewhere in Spain, there is a mix of grape varieties. About 85% is planted to Tempranillo with the remainder a mix of Cariñena, Bruñal, Bobal, Albillo, Garnacha and others. These sites are picked by hand and the fruit sees a natural yeast, co-fermentation in tank before racking into French oak barrels for 51 months of aging in the deep, and cold cellars of Dominio del Águila.

96 points, “The Gran Reserva from 2014 had also been bottled for over one year when I tasted the wines, so I included the 2014 Peñas Aladas Gran Reserva in this report, although the wine might take some time to reach the market. This is a rare wine, matured in oak barrels for 45 months and produced in limited quantities in a painfully slow process to create a wine with very high aging potential that, even when released some five or six years after the harvest, feels too young and a little raw. It feels a lot gentler and approachable than the 2013 I tasted next to it; it's more aromatic and expressive, complex and at the same time easy to understand. The palate is also approachable and tender, with very fine-grained tannins, when in reality, it's very powerful and tannic, but the balance is terrific. It should develop beautifully in bottle, and the Ribera character, which is there, should be even more evident with

a little more time. 3,051 bottles and 43 magnums were filled unfinned and unfiltered by hand in June 2018." - Wine Advocate