



**IPO WINES**

WWW.IPOWINES.COM

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16 months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.



**IPO WINES**

WWW.IPOWINES.COM

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16



**IPO WINES**

WWW.IPOWINES.COM



**IPO WINES**

WWW.IPOWINES.COM



**IPO WINES**

WWW.IPOWINES.COM



**IPO WINES**

WWW.IPOWINES.COM

months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16 months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16

months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16 months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.

**2015 DOMINIO DEL ÁGUILA PICARO  
CLARETE**

Castilla Y León, Spain

0% Tempranillo, 0% Garnacha, 0% Bobal,  
0% Albillo

The delicious rosé-like 2015 Pícaro del Águila Clarete was produced with the juice of about one-third Tempranillo, one-third Albillo and one-third other grapes from old vines planted in certified organically farmed old vineyards. So, it's not a rosé, it's a clarete, fermented in oak vats for eight to nine months and matured for a further 16

months in oak barrels. Even within the rounder style of 2015, the Clarete seems to have bright freshness, and the wine feels very lively, intense and nuanced, still young. This is delicious, but my experience tells me this wine will be even better in a couple more years.