



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

sandy clay, limestone

VARIETAL(S)

0% Bobal

0% Garnacha

0% Tempranillo

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2016 Dominio del Águila Pícaro Tinto

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

The Tinto counterpart to the Clarete is also a co-fermented blend of primarily Tempranillo with Albillo, Garnacha and Bobal which sees a longer maceration resulting in a darker color. Despite its 20 months in French oak it is bright, vibrant and aromatic. Fun and vibrant are usually not words associated with Ribera but it is certainly the case with the Pícaro Tinto. Whole cluster natural yeast co-fermentation in concrete tanks, pigeage.

93 points, "The youngest of the released wines I tasted is a red—the 2016 Pícaro del Águila Tinto. It is from what they consider to be one of the best and freshest vintages in recent times. This is produced with the vines from the warmer parts of La Aguilera, a cold place to start with (and in a cooler year). The old vines are planted with a mix that is dominated by Tempranillo but also contains some 5% other grapes. All the grapes are picked and fermented together with full clusters and natural yeasts in concrete and stainless steel vats. It matured in oak barrels for 13 months. This is fragrant, expressive, open, aromatic and really attractive. The palate is really balanced, with great freshness, fine tannins and a very pleasant mouthfeel—supple, balanced and with great depth. This is the best version of this bottling so far, and it seems like 2016 could be a great overall vintage, based on some other wines I sampled from cask (many of them have an extended *élevage*). 21,550 bottles and 624 magnums were

filled unfiltered and unfinned in November 2017." - Wine Advocate