



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

Sandy clay limestone, heavier clay, gravel

VARIETAL(S)

0% Garnacha
0% Tempranillo
0% Bobal

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2017 Dominio del Águila Pícaro Tinto

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

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, "2017 was an unusually short crop as a result of terrible frost in April 2017, when thermometers reached -10 degrees Celsius in some places. The 2017 Pícaro del Águila Tinto, their entry-level and most approachable red, was seriously affected, of course. They lost some 60% of the volume, but the wine is incredible for the condition of the year. It feels a little more mysterious, not as expressive or open, a bit reductive perhaps, but the aromas are clean and don't show any excess ripeness. They did an amazing job eliminating all the raisins that didn't make it into the fermentation vat, and the extra workload has clearly paid off. The wine has some grip and fine, chalky tannins. 17,025 bottles and 487 magnums produced. It was bottled unfiltered and unfinned and with just a little sulfur added in October 2018 after 12 months in oak barrels." - Wine Advocate