



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

Pale, sandy, and chalky limestone

VARIETAL(S)

5% Cariñena
5% Bobal
5% Albillo
5% Bruñal
80% Tempranillo

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2018 Dominio del Águila Canta la Perdiz

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

Canta la Perdiz comes from a single vineyard located in the village of La Aguilera. This south-facing site is planted with ungrafted vines that date back well into the 19th century. As far as anyone can remember, this site has been maintained by replacing vines that had died with cuttings from neighboring vines. This vineyard has a unique soil – pale, sandy, and chalky limestone laid down in horizontal layers like slate. Each vintage is labeled to reflect the growing conditions of the particular year – the blue for a cool vintage, the fiery red for a warm one, and a more composed orange for a temperate vintage.

"Aromas of black fruit and spice, with chalky tannins and beautiful mouthfeel. This is a wine marked by tension, power and elegance. Simply outstanding" Indigo wine