



## IPO WINES

### COUNTRY

Spain

### REGION

Castilla Y León

### APPELLATION

Ribera Del Duero

### SOIL TYPE

limestone, clay and sandy soils

### VARIETAL(S)

5% Albillo

5% Bobal

5% Garnacha

95% Tempranillo

### FARMING

Organic

### WINEMAKER

Jorge Monzon Pascual



# 2018 Dominio del Águila Ribera del Duero "Reserva"

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

Age of Vines: 85+ years. Farming: organic with biodynamic practices. Whole cluster natural yeast fermentation in stainless steel tanks, pigeage. Aging: 35 months in French oak barrels. The Reserva is a wine made from oldest vines near the village of Aguilera. Here the vineyards are mainly Tempranillo, but like old vines everywhere, there are many other varieties, red and white, mixed in. Rather than separate these varieties Jorge feels that a true representation of these sites is best captured by co-fermenting them. This cuvée sees the longest maceration before aging in barrel for nearly three years – half of that time waiting for the malolactic fermentation to finish! This slow élevage results in a wine with remarkable poise and complexity.

97 points, "2017 was a low-yielding year, so I also tasted the 2018 Reserva, their flagship red wine that wants to be a representation of the village of La Aguilera—fine, serious and elegant. It's 95% Tempranillo with the remaining grapes found interplanted in their oldest vineyards at an average of 880 meters in altitude on limestone, clay and sandy soils. All the clusters ferment together with indigenous yeasts in concrete, where they are foot trodden, and malolactic was carried out very slowly (11 months) in oak barrels where the wine matured for a total of 27 months. It has a somewhat shy nose but is very elegant. The wine was recently bottled, and that can make it a little closed and subtle, and it clearly improves with air as it sits in the glass. It's still young, and the palate reveals lots of energy; the flavors are very pure and the wine precise and delineated. The tannins are very fine and provide for a chalky texture and an almost salty twist in the finish. This is very in line with the 2016. 15,250 bottle and 101

magnums produced. It was bottled in February 2021." - Wine Advocate