IPO WINES

2019 Dominio del Águila Canta la Perdiz

IMPORTED BY European Cellars (Eric Solomon)

COUNTRY
Spain

REGION
Castilla Y León

APPELLATION
Ribera Del Duero

SOIL TYPE
clay, limestone

VARIETAL(S)
5% Bruñal
5% Albillo
5% Bobal
5% Cariñena
80% Tempranillo

FARMING
Organic

WINEMAKER
Jorge Monzón Pascual



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.
Jorge founded Dominio del Águila in 2010, and has expanded the vineyards to 66 hectares. Farming is certified organic and they have renovated 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

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