



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

Rocky, sandy clay limestone

VARIETAL(S)

0% Cariñena
0% Bobal
0% Garnacha
0% Bruñal
0% Albillo
0% Tempranillo

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2020 Dominio del Águila Peñas Aladas Claret

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

Peñas Aladas Claret 2020 is the latest development from Dominio del Águila, the exciting project by Jorge Monzón and Isabel Rodero in Ribera del Duero. After the great recognition of their red Peñas Aladas Gran Reserva, in the 2020 vintage they produced a claret at the highest level, born from the same place at more than 870 meters of altitude, in a very cool valley surrounded by pines, holm oaks and junipers.

They selected 3 plots of certified organic farming, where all the vines are more than 100 years old, some of the oldest in the town of La Aguilera (Burgos). Tempranillo predominates by approximately 50%, along with other mixed white and red varieties (albillo mayor, bruñal, garnacha, bobal, cariñena...) that were vinified together, as was traditionally done. The aging lasted for 30 months in oak cubes, deep in their caves.

An exceptional claret with the subtlety, elegance and great aging capacity that characterize all Dominio del Águila wines.