



## IPO WINES

### COUNTRY

Spain

### REGION

Castilla Y León

### APPELLATION

Ribera Del Duero

### SOIL TYPE

Sandy clay limestone, heavier clay, gravel

### VARIETAL(S)

2% Garnacha  
3% Bobal  
95% Tempranillo

### FARMING

Organic

### WINEMAKER

Jorge Monzon Pascual



## 2020 Dominio del Águila Picaro 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 Pícaro Clarete is a co-fermented blend of Tempranillo with Albillo, Garnacha, and Bobal – fruit strictly selected from parcels chosen for their quality and response to vintage conditions. In warmer years, cooler sites are favored, and in cooler vintages, warmer sites are utilized. All these sites have soils of gravel and heavier clay, which in a dry climate like Ribera del Duero prevents vine stress and promotes an even and simultaneous ripening of both fruit and stems – vitally important for whole-cluster, natural fermentations.

Aging 19 months in oak barrels, non destemmed grapes, trodden with the feet, malolactic fermentation in oak barrels, not clarified, not fined.

Aromas of blackberry, blueberry and dark cherry, vanilla, sweet spice and chalky tannin. A fresher style of Ribera del Duero that aims for elegance over extraction.