



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

Rocky, sandy clay limestone

VARIETAL(S)

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

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2014 Dominio del Águila Peñas Aladas Gran 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

Peña Aladas, or "winged stones" refers to a group of small, rocky vineyard plots well over 100 year old in age and surrounded by pine forests. Like old vineyards elsewhere in Spain, there is a mix of grape varieties. About 85% is planted to Tempranillo with the remainder a mix of Cariñena, Bruñal, Bobal, Albillo, Garnacha and others. These sites are picked by hand and the fruit sees a natural yeast, co-fermentation in tank before racking into French oak barrels for 51 months of aging in the deep, and cold cellars of Dominio del Águila.

96 points, "The Gran Reserva from 2014 had also been bottled for over one year when I tasted the wines, so I included the 2014 Peñas Aladas Gran Reserva in this report, although the wine might take some time to reach the market. This is a rare wine, matured in oak barrels for 45 months and produced in limited quantities in a painfully slow process to create a wine with very high aging potential that, even when released some five or six years after the harvest, feels too young and a little raw. It feels a lot gentler and approachable than the 2013 I tasted next to it; it's more aromatic and expressive, complex and at the same time easy to understand. The palate is also approachable and tender, with very fine-grained tannins, when in reality, it's very powerful and tannic, but the balance is terrific. It should develop beautifully in bottle, and the Ribera character, which is there, should be even more evident with a little more time. 3,051 bottles and 43 magnums were filled unfiltered and unfiltered by hand in June 2018." - Wine Advocate