



IPO WINES

COUNTRY

Spain

REGION

Castilla Y León

APPELLATION

Ribera Del Duero

SOIL TYPE

Rocky, sandy clay limestone

VARIETAL(S)

3% Garnacha
3% Albillo
3% Bobal
3% Bruñal
3% Cariñena
85% Tempranillo

FARMING

Organic

WINEMAKER

Jorge Monzon Pascual



2016 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

Peñas Aladas is the most exclusive wine from Dominio del Águila, a winery widely-praised by specialist media in recent years. Peña Aladas, or winged stones, refers to a tiny group of small, rocky vineyard plots well over 100 years 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.

It has a suggestive cherry-red colour and a seductive nose brimming with pure fragrances of violets, wild berries and exotic spices. It is complex and mature in the mouth, with a silky palate, elegant tannins and an austere minerality. An often sought-after but rarely-found freshness and elegance make it a perfectly-balanced wine with an irresistible personality. With a limited production of only one thousand bottles, Peñas Aladas is an exclusive treasure and undoubtedly a new icon in the world of Ribera del Duero wines.