




Dominio del **Águila**
RIBERA DEL DUERO



DOMINIO DEL AGUILA is within the **D.O.RIBERA DEL DUERO**,
and the **CONSEJO ECOLÓGICO DE CASTILLA Y LEÓN**,
the institution that regulates organic wines.



DOMINIO DEL AGUILA is the result of the love to the wine and the fight for a **DREAM...**

We are **JORGE MONZON** and **ISABEL RODERO**, “vigneron” and architect respectively.

From 2010 we have joined our efforts to build emotions through the wine...

...and those emotions have become alive!



JORGE comes from a family of many generations of vigneron. His studies were based in '*Soil, viticulture and oenology*' at the Universities of **Bordeaux** and **Burgundy**.

He worked with prestigious wineries such as **DOMAINE DE LA ROMANÉE-CONTI** or **VEGA SICILIA**.

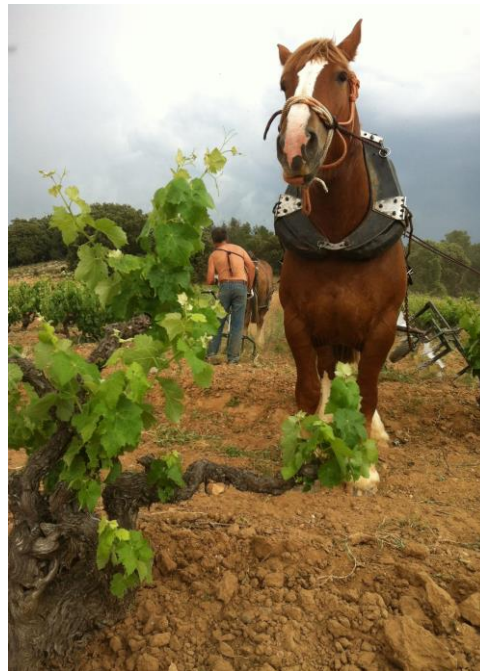
SINCE 2013 HE WORKS FULL TIME IN DOMINIO DEL AGUILA.



OUR GREATEST ASSET IS THE VINEYARD

We count with **35 hectares of very old vines** (average 100 years old) in organic farming, apart from 5 additional hectares relatively young (under 50 years).

We are **grapes suppliers** of some of the main wineries in the region since more than 15 vintages.





Through all those years learning and gaining experience we were devoted to **RECOVERING OLD VINEYARDS.**

We have around 200 small plots spread out in La Aguilera, that is one of the coldest areas in the Ribera del Duero.

At a **MEDIUM HIGH OF 880 METERS**, soils are mainly red clay and extraordinary limestone with sand in the surface.



We have managed to get together as owners a **VERY HIGH QUALITY VINE PATRIMONY**, some real Grand Crus... where the **TEMPRANILLO** is the true protagonist, living in a very friendly way with other varieties such as **ALBILLO**, 'bobal', 'garnacha', 'tempranillo gris', etc

These varieties have been grown in a traditional way for more than 100 years and some of them are even prephiloxeric.





We have rehabilitated a traditional winery dated from the XVI century where we elaborate the wine, and six **UNDERGROUND GALLERIES DATED FROM THE XV CENTURY**, which have been physically linked and where we can find now concrete tanks and oak barrels with the wine.





Starting with the viticulture and finishing with the wine making, we really try hard to do everything in an **ARTISANAL WAY**, being very **RESPECTFUL WITH NATURE** and making a **SYMBIOSIS OF TRADITION AND TECHNICAL KNOWLEDGE**.





DOMINIO DEL AGUILA'S FINAL GOAL IS TO MAKE PURE AND FINE WINES

Eternal wines and immediate wines at the same time, which are able to age for a long time...





PICARO DEL AGUILA CLARETE 2016



AGING: 17 months in oak barrels

SOIL / VARIETIES: The Picaro del Aguila Clarete is a wine made from very old vines in the village of La Aguilera at a medium height of 830 meters. Soils are red clay with some limestone.

The Clarete here harkens back to the tradition, being a blend of Tempranillo and Albillo (with a percentage of other varieties such as garnacha, bobal, bruñal, monastrel, tempranillo gris, albillo, garnacha blanca, pirules, jaén, moscatel, malvasias...).

VINIFICATION: Many years ago this was the primary product of Ribera del Duero, not classically a rosé but certainly pink in color. It is a co-fermentation of red and white varieties, so the result is a wine with the perfume of a white and the soul of a red.

After direct pressing the blend is being racked into barrels for natural yeast fermentation during 8 months, and the rest of the aging, without any racking. Not clarified nor fined so it may contain sediments. Organic wine.

PICARO DEL AGUILA TINTO 2016



AGING: 13 months in oak barrels

SOIL / VARIETIES: The Picaro del Aguila Tinto is a wine made from oldest vines in the village of La Aguilera at a medium high of 860 meters. They are placed in the north faced hillsides overlooking the river Gromejon Valley. Soils are clay and limestone.

Here the vineyards are mainly Tempranillo, but like old vines everywhere, there are many other varieties, red and white, mixed in, like blanca del pais, garnacha, bobal, tempranillo gris... Rather than separate these varieties we feel that a true representation of these sites is best captured by co-fermenting them.

These vines have an age of more than 75 years and have been grown in a traditional way. Organic farming currently.

VINIFICATION: Non destemmed grapes and trodden with the feet following the tradition. Whole cluster natural yeast fermentation in concrete tanks and very long malolactic fermentation in barrel. Not clarified, not fined. It is a serious, bright, vibrant and aromatic organic wine.

DOMINIO DEL AGUILA RESERVA 2014



AGING: 31 months in oak barrels, mostly French

SOIL / VARIETIES: The Dominio del Aguila Reserva is a wine made from oldest vines in the village of La Aguilera at a medium high of 880 meters . Soils are red clay and limestone.

Here the vineyards are mainly Tempranillo, but like old vines everywhere, there are many other varieties, red and white, mixed in, like blanca del pais, garnacha, bobal, tempranillo gris... Rather than separate these varieties we feel that a true representation of these sites is best captured by co-fermenting them.

VINIFICATION: Whole cluster natural yeast fermentation in concrete tanks, trodden with the feet following the tradition. Non destemed grapes... This cuvée sees a maceration before aging in barrel for nearly three years – it takes almost 8 months for the malolactic fermentation to finish. This slow elevage results in a wine with remarkable poise and complexity.
Not clarified, not fined. Hand bottling.

DOMINIO DEL AGUILA BLANCO 2014



AGING: 28 months in oak barrels, mostly French

SOIL / VARIETIES: This wine is a big bet on one of the most forgotten and traditional Spanish varieties. It is an organic wine elaborated from Albillo Mayor vines placed in some of the oldest vineyards of La Aguilera, at an average height of 880 meters. The soils are red clays with a lot of limestone.

The main variety is the Albillo Mayor and it coexists also with other varieties, red and white, mixed in and spread out in vineyards all around the village.

VINIFICATION: Whole cluster trodden with the feet following the tradition. The grape juice decants in concrete tanks. The fermentation is made in oak barrels with its lees during long periods without any racking or “batonnage”. In 2014 it took 10 months to finish...). We only use sulphur in very low dose. This slow élevage results in a wine with remarkable poise and complexity, a combination of fruit and structure, with citric, soil and minerality aromes. Incredibly fresh and of a bright yellow color.

Neither clarified nor fined before the hand bottling.

PEÑAS ALADAS GRAN RESERVA 2012



VINIFICATION: Whole cluster natural yeast fermentation in concrete tanks, trodden with the feet following the tradition. Non destemmed grapes. Natural malolactic fermentation in oak barrels during long periods (around 10 months for this 2012). This slow élevage results in a wine with remarkable poise and complexity. Neither clarified nor fined before the hand bottling.

AGING: 51 months in oak barrels, mostly French

SOIL / VARIETIES: This is a wine elaborated from some of the oldest vines in La Aguilera, from three small plots in a hillside called “Peñas Aladas”. The height is around 870-890 meters and it is placed in a valley that is under the influence of a cold stream whose origin is in the mountains of “Sierra de la Demanda”. This fact, together with the vegetation that surrounds the vineyards (pines, junipers and oaks), makes that the average temperature is there around three degrees lower than the one in the village. Therefore, it is one of the coldest areas in the Ribera del Duero.

The soil is formed by sands in the surface that progressively got intertwined with clay layers down to one meter depth, where the clays are of an extraordinary quality. Below those there is a marl limestone stratum that makes it a perfect soil. The vines here are mainly Tempranillo, but as they are really old, we find also other varieties, red and white, mixed in, like albillo, bruñal, garnacha, bobal, cariñena... Rather than separate these varieties we feel that the true representation of this site is best captured by co-fermenting them.

CANTA LA PERDIZ 2013



VINIFICATION: Whole cluster natural yeast fermentation in concrete tanks, trodden with the feet following the tradition. Non destemmed grapes... Malolactic fermentation occurs naturally in oak vessels for long periods – 2013 took around 6 months to finish! This slow élevage results in a wine with beautiful perfume, remarkable poise and complexity. Not clarified, not fined. Hand bottling.

AGING: 31 months in oak barrels, mostly French

SOIL / VARIETIES: The Canta la Perdiz is a wine made from the oldest vines of one single vineyard in the village of La Aguilera, placed at a high of 890 meters. The soil provides this wine a special character. It is sandy in the most superficial layer and deeper a type of limestone easily penetrable by the roots.

Here the vines are mainly Tempranillo (around 80%), but there are many other varieties, red and white, mixed in, like cariñena (around 10%), blanca del país, garnacha, bobal, tempranillo gris.... Rather than separate these varieties we feel that a true representation of these sites is best captured by co-fermenting them. The harvest was in September before the rains and because of the low production of the vineyards, the grapes reached an optimum ripeness keeping an excellent acidity level.

These varieties have been grown in a traditional way for more than 100 years (most of them even pre-philloxeric). Organic farming currently. It makes as well an adaptation of the biodynamic practices to our Castilian weather.

Thank you!

Dominio del ¹⁰¹Águila

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