



DOMINIO DEL ÁGUILA

Albillo Viñas Viejas

As a young student of oenology, Jorge Monzón traveled to Burgundy and despite not speaking a word of French nor 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 shadowing 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 before becoming 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 “ameliorating” contribution made by international varieties.

Together with his wife, Isabel Rodero, Jorge founded Dominio del Águila in 2010. Farming is certified organic and Isabel, who is 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 aging in their cold, subterranean cellars ensure that the evolution of their wines proceeds slowly.

Albillo is a catch-all name for a diverse collection of white grape varieties in Spain. Since the name derives from the Spanish word for white, Albillo can differ from region to region and can even be used for different varieties within a single D.O.! For example, in Ribera del Duero, several ancient varieties are called Albillo. Jorge makes it simple. He only selects Albillo with small clusters and a deep golden color when fully ripe to make his Blanco.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Sandy clay limestone, clay, gravel

AGE OF VINES

70+

ELEVATION

800-900 meters

VARIETIES

Albillo

FARMING

Certified organic (CECyL)

FERMENTATION

Hand harvested, whole cluster pressing by foot into neutral French oak barrels, slow natural yeast fermentation (up to 10 months)

AGING

12-14 months on the lees in neutral French oak barrels, no bâtonnage or racking, aged in bottle until Jorge feels it is ready

ACCOLADES

95 – 2018 Albillo Viñas Viejas – Decanter

96 – 2018 Albillo Viñas Viejas – Wine Advocate

96 – 2017 Albillo Viñas Viejas – Wine Advocate

