

DOMINIO DEL ÁGUILA

Ribera del Duero Canta la Perdiz



ORIGIN

Spain

APELLATION

Ribera del Duero

SOIL

Sandy, chalky, decomposed limestone

AGE OF VINES

100-150+

ELEVATION

900 meters

VARIETIES

Tempranillo, Cariñena, Bruñal, Bobal, Albillo, others

FARMING

Certified organic (CECyL)

FERMENTATION

Hand harvested, whole cluster natural yeast co-fermentation in concrete, pigeage by foot

AGING

30 months in French oak barrels

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.

Canta la Perdiz comes from a single vineyard located in the village of La Aguilera. This south-facing site is planted with ungrafted vines that date back well into the 19th century. As far as anyone can remember, this site has been maintained by replacing vines that had died with cuttings from neighboring vines. This vineyard has a unique soil - pale, sandy, and chalky limestone laid down in horizontal layers like slate. Each vintage is labeled to reflect the growing conditions of the particular year – the blue for a cool vintage, the fiery red for a warm one, and a more composed orange for a temperate vintage.

ACCOLADES

97 – 2017 Canta la Perdiz – Wine Advocate

100 – 2016 Canta la Perdiz – Wine Advocate

98 – 2015 Canta la Perdiz – Wine Advocate

