



DOMINIO DEL ÁGUILA

Ribera del Duero Gran Reserva Peña Aladas

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.

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.

ORIGIN

Spain

APPELLATION

Ribera del Duero

SOIL

Rocky, sandy clay limestone

AGE OF VINES

100+

ELEVATION

870-890 meters

VARIETIES

Tempranillo, Cariñena, Bruñal, Bobal, Albillo, others

FARMING

Certified organic (CECyL)

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in tank, pigeage

AGING

51 months in French oak barrels

ACCOLADES

100 – 2016 Peña Aladas – Wine Advocate

98 – 2015 Peña Aladas – Wine Advocate

99 – 2013 Peña Aladas – Wine Advocate

