



# DOMINIO DEL ÁGUILA

## Ribera del Duero Pícaro Clarete 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.

Many years ago, Clarete was a common product of Ribera del Duero, not classically a rosé but certainly pink in color. Picaro Clarete is made by treading a mix of whole cluster red and white grapes bunches in tank followed by a couple of days maceration then into oak vats for a slow fermentation by indigenous yeasts. After about 8-9 months in vat, the wine is transferred to neutral French and American oak barrels, where it ages for 16 months before bottling.

### ORIGIN

*Spain*

### APPELLATION

*Ribera del Duero*

### SOIL

*Sandy clay limestone, heavier clay soils, gravel*

### AGE OF VINES

*60+*

### ELEVATION

*800-900 meters*

### VARIETIES

*Tempranillo, Albillo, Garnacha, Bobal*

### FARMING

*Certified organic (CECyL)*

### FERMENTATION

*Whole cluster crushing by foot in tank, two day maceration, slow natural yeast fermentation in oak vats (8-9 months)*

### AGING

*16 months in neutral oak barrels, no racking*

### ACCOLADES

95 – 2020 Pícaro Clarete – Wine Advocate

93 – 2019 Pícaro Clarete – Decanter

94+ – 2019 Pícaro Clarete – Wine Advocate

