



DOMINIO DEL ÁGUILA

Picaro Tinto

One of the newest estates in Ribera del Duero, Dominio del Águila, was founded by Jorge Monzón and Isabel Rodero in 2010. Located in the village of La Aguilera, Jorge farms 30 hectares of vines organically with ongoing experiments with biodynamics. Like his neighbors, he relies primarily on the Tempranillo grape for his wines. Beyond that, all other similarities end.

The vineyards are all over fifty years in age, and located on sandy and rocky clay soils. Jorge has acquired these plots over the last decade while working at Bodegas Arzuaga-Navarro which he departed in 2013 to work full time at his own estate. Before 2010 he sold his grapes to several high-profile neighbors. Proving the old adage that, “it takes a lot of beer to make good wine,” Jorge also operates a microbrewery on the estate brewing beer entirely from local ingredients.

Jorge and his wife Isabel, who is an architect, have renovated an ancient cellar in the village of La Aguilera dating to the 15th century. They installed concrete tanks for fermentation and placed a barrel room in the coldest part of the subterranean cellar. Natural yeast co-fermentations are the first step in the process with pigeage done by foot. After primary fermentation the wines are placed in French oak for malo and aging. With such cold temperatures in the barrel room the evolution of the finished wines is gradual allowing for the development of greater complexity.

The Tinto counterpart to the Clarete is also a co-fermented blend of primarily Tempranillo with Albillo, Garnacha and Bobal which sees a longer maceration resulting in a darker color. Despite its 20 months in French oak it is bright, vibrant and aromatic. Fun and vibrant are usually not words associated with Ribera but it is certainly the case with the Picaro Tinto.

ACCOLADES

92 – 2012 Picaro Tinto – Wine Advocate

ORIGIN

Spain

APPELLATION

Ribera del Duero

SOIL

Sandy clay limestone

AGE OF VINES

35-60+

ELEVATION

800-900

VARIETIES

Tempranillo, Garnacha, Bobal, Albillo

FARMING

Organic with biodynamic practices

FERMENTATION

Whole cluster natural yeast co-fermentation in concrete tanks, pigeage

AGING

18 months in barrel



ERIC SOLOMON
SELECTIONS