



DOMINIO DEL ÁGUILA

Picaro Clarete

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.

Many years ago this was the primary product of Ribera del Duero, not classically a rosé but certainly pink in color, it is a co-fermentation of red and white varieties macerated for a few days before being racked into barrels for fermentation and aging. The Clarete here harken back to that tradition, being a blend of Tempranillo and Albillo (with a small percentage of other varieties) that is fermented and aged in French oak for 12 months.

ORIGIN

Spain

APPELLATION

Ribera del Duero

SOIL

Sandy clay limestone

AGE OF VINES

60+

ELEVATION

800-900

VARIETIES

Tempranillo, Garnacha, Bobal, Albillo

FARMING

Organic with biodynamic practices

FERMENTATION

Two day whole cluster co-maceration in tank with pigeage before pressing, natural yeast fermentation in barrel

AGING

12 months in barrel

ACCOLADES

92 – 2012 Picaro Clarete – Wine Advocate



ERIC SOLOMON
SELECTIONS