

PÍCARO DEL ÁGUILA CLARETE – D. DEL ÁGUILA

Ribera del Duero



APPELLATION: Ribera del Duero

BLEND: Tempranillo, Blanca del País and a small percentage of other varieties (Gamacha, Bobal)

WINEMAKER: Jorge Monzón

VINEYARD: _____

A field blend of old vines planted at 800 metres around the small village of La Aguilera in Ribera del Duero. The climate here is extremely continental, the growing season is relatively short. Frost can be a threat well into the spring. Soils are sandy clay and limestone.

VITICULTURE _____

Viticulture is certified organic. No herbicides, pesticides nor synthetic products are used. The vineyards are not irrigated and are worked as little as possible to encourage the growth of natural cover crops.

WINEMAKING: _____

Grapes are hand harvested, whole bunches co-fermented together and direct pressed into barrels after. Fermentation takes place with native yeast during the next 8-9 following months after harvest and the wine is aged in old French barrels for 10 months in caves. It does not undergo MLF. This wine sees no fining, filtration or clarification.



TASTING NOTES: _____

WEBSITE: <http://www.dominiodelaguila.com>

This wine is suitable for vegans and vegetarians.

Clarete was a popular style historically in the region, a mix of red and white grapes aged in barrel. This wine is vibrant in colour, with aromas of smoke, quince, cinnamon and balsamic amongst the red fruit and berries. With the freshness of a white and the structure of a red, it even has ageing potential.