

CANTA LA PERDIZ – DOMINIO DEL ÁGUILA

Ribera del Duero



APPELLATION: Ribera del Duero

BLEND: Mainly Tempranillo (about 80%), with some Cariñena, Bruñal, Bobal and Albillo.

WINEMAKER: Jorge Monzón

VINEYARD:

Field blend of old vines from a single vineyard acquired by Jorge in 2005. A plot surrounded by pine trees at an average of 880 metres over red clay and limestone soils in the Burgos province. This place is called Cantaperdices and has inspired the name of his single vineyard 'Canta la Perdiz' (The partridge sings). This wine has been made with some sculptural old vines, many of them ungrafted planted in the village of 'La Aguilera' more than 100 years ago and some of them even pre-phylloxera.

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, foot trodden and co-fermented together without destemming in concrete tanks. 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 31 months in caves. This wine sees no fining, filtration or clarification.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromas of black fruit and spice, with chalky tannins and beautiful mouthfeel. This is a wine marked by tension, power and elegance. Simply outstanding.