

# RESERVA – DOMINIO DEL ÁGUILA

Ribera del Duero



**APPELLATION:** Ribera del Duero

**BLEND:** Mainly Tempranillo and small percentage of other varieties (Blanca del País, Bobal, Garnacha, Tempranillo Gris)

**WINEMAKER:** Jorge Monzón

**VINEYARD:** \_\_\_\_\_

Field blend of old vines planted in the village of 'La Aguilera' at an average of 880 metres over red clay and limestone soils in the Burgos province. This wine has been made with some of the oldest vines in La Aguilera village, more than 100 years old vineyards, 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 35 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 blackberry, blueberry and dark cherry, while on the palate notes of vanilla, sweet spice with chalky tannins. Aromatic, expressive and floral, a fresher and more refined style of Ribera del Duero.