

BLANCO – DOMINIO DEL ÁGUILA

Ribera del Duero



APPELLATION: Vino de España

BLEND: Albillo Mayor

WINEMAKER: Jorge Monzón

VINEYARD: _____

Vineyards are around La Aguilera, the small village where Jorge Monzon grew up in the province of Burgos, in DO Ribera del Duero. The fruit is sourced from old vines of 70+ years of age, which are grown at 800m altitude on mixed soils of sandy clay, limestone and gravel.

VITICULTURE _____

Viticulture is certified organic. No herbicides, pesticides nor synthetic products are used.

WINEMAKING: _____

Grapes are hand harvested and foot trodden before being transferred to neutral French oak barrels. Whole bunch fermentation occurs naturally with native yeasts, and lasts over 10 months. The wine is aged in old French barrels and rests on fine lees for 12-14 months, without stirring or racking. This wine sees no fining, filtration or clarification.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A savoury nose with flint and sesame against a background of yellow apple and lemon peel. A creamy mouthfeel is balanced by racy acidity, both of which persist on the finish. The palate is ripe with citrus and orchard fruits, rounded out with lees and steely minerality.