

DOMINIO DEL AGUILA RESERVA



VINTAGE
2015

PRODUCTION

8.425 bottles, 319 Magnum, 41 bottles of 3 L. and 18 bottles of 5 L.

VINES - SOIL - FARMING

The Dominio del Aguila Reserva is a wine made from oldest vines in the village of La Aguilera at a medium high of 880 meters. Soils are red clay and limestone.

Here the vineyards are mainly Tempranillo, but like old vines everywhere, there are many other varieties, red and white, mixed in, like blanca del pais, garnacha, bobal, tempranillo gris... Rather than separate these varieties we feel that a true representation of these sites is best captured by co-fermenting them.

These varieties have been grown in a traditional way for more than 100 years (some of the even prephiloxeric). Organic farming currently.

ELABORATION

Whole cluster natural yeast fermentation in concrete tanks, trodden with the feet following the tradition. Non destemmed grapes... This cuvée sees a maceration before aging in barrel for nearly three years – around 9 months waiting for the malolactic fermentation to finish! This slow elevage results in a wine with remarkable poise and complexity.

Not clarified, not fined.

AGING

35 months in oak barrels, mostly French.



Dominio del Aguila
RESERVA 2015
Vino fino de guarda
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Vino de lagar de producción limitada: 8.425 botellas y 319 magnum
750ml. 14% Vol.
Contiene sulfites
Contient des sulfites
Emballi sulfite
Contient des sulfites
B.N. 856881 - Lote 1
ELABORADO EN ESPAÑA

Embotellado por:
DOMINIO DEL AGUILA S.L. 09370 LA AGUILERA - ESPAÑA



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