



Don Juan del Águila

<u>Country</u>	Spain
<u>Region</u>	Sierra de Gredos
<u>Appellation(s)</u>	Vinos do Cebreros
<u>Producer</u>	Don Juan del Águila
<u>Year Founded</u>	1950
<u>Annual Production Total</u>	10,000 cases
<u>Farming</u>	Certified Organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	28 ha



The cooperative of Don Juan del Águila opened in 1950 in the remote, mountainous municipality of El Barraco in the heart of the Sierra de Gredos. At their height producing up to 2 million kilos (over 4 million LBs) of Grenache grapes sold to wineries in Madrid, just 2 miles away. As decades passed and younger generations chose city life over toiling in the vines, the population decreased along with harvests and sales. The land was almost forgotten. In 2007, the women of Aleavini guided the town back to the ways of the land. Helping to re-invigorate the traditions of vineyard maintenance, grape-growing and wine making. Today the pride of Don Juan del Águila thrives with the 16 local growers making terroir-driven Garnacha Noir under the guidance of Ruth de Andres.

What makes these wine so distinct is a culmination of what the land and climate offers. The small, granite-laden Garnacha Noir plots lie high along the slopes of the Cebrera and Paramera peaks, where the average vine age is over 75, with some as old as 110 years. This necessitates ancestral vineyard maintenance, hand tillage, working with horses and sustainable agriculture.

The naturally cool, dry environment lends to using the most traditional winemaking methods. After hand harvesting according to each plots ripeness level, grapes are destemmed and pressed into partially-covered concrete tanks where slow, spontaneous fermentation is allowed to move at it's own pace, often no earlier than April or May. After further resting, sediments drop to allow for gravitational fining. There is no intervention, for the local understanding is that "Garnacha asks for the rest, and we listen to the grapes".

As the community returns to the bounty of the land and rely on their traditions of natural winemaking the younger generations have found renewed interest in the ways of their families. We are honored to be part of building excitement for this almost forgotten land.

Garnata Vinas Viejas Garnacha - 2020; 100% Garnacha Noir. 75-100 year old vines from 16 high elevation plots in the sandy-loam and granite soils of the Sierra Gredos National Park. Hand harvest, fully destemmed and gentle press into concrete tanks. Cool climate spontaneous fermentation and natural gravity fermentation. 4000 cases produced

