



4 MONOS VITICULTORES

ALBILLO REAL

ORIGIN

Cadalso de los Vidrios, Sierra de Gredos, Madrid.

VARIETIES

100% Albillo Real, an early ripening variety that is primarily found in the Gredos Mountains west of Madrid.

VINEYARD

From three small parcels of organically farmed centenarian vines in Cadalso de los Vidrios. The vines are planted on decomposed granite sands at 700-780m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, macerated on the skins for 18 hours, then pressed whole cluster to ferment and rest in a mixture of 300 and 500 liter used French oak barrels for 9 months before bottling with a light clarification and a modest sulfur addition. Rested for over a year in bottle before release.



PRODUCER PROFILE

4 Monos (4 Monkeys) is a project started in 2010 by 4 wine savvy friends - Javier García, Laura Robles, David Velasco, and David Moreno - in the **Sierra de Gredos** mountains, west of Madrid. They work 5 hectares of their own, as well as 5ha with other growers, all located in and around the villages of San Martín de Valdeiglesias, Cadalso de los Vidrios, and Cenicientos. Their mission is to capture the purity of the local old vine Albillo and Garnacha grapes and the granitic soils of the area by utilizing organic viticulture and natural winemaking methods. Vinos de Madrid is an appellation that encompasses a broad area within 3 provinces surrounding the city of Madrid. The climate is continental with a bit more rainfall than the rest of central Spain. The most prized area for serious winegrowing is called San Martín de Valdeiglesias, about 85km from Madrid in the Sierra de Gredos Mountain range. Here, there are gently rolling hills of green scrub brush and vines planted on a shallow topsoil of sand over a base of granite. The elevation is quite high, starting at 650 meters, and going up to well over a thousand meters.