

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** 4 Monos Viticultores

**Appellation** Vinos de Madrid

**Locality** Cadalso de los Vidrios

**Climate** Dry Mediterranean

**Varieties** Albillo Real

**Soil** Decomposed Granite, Sand

**Elevation** 700-780 meters

**Vine Age** 95 years old and older

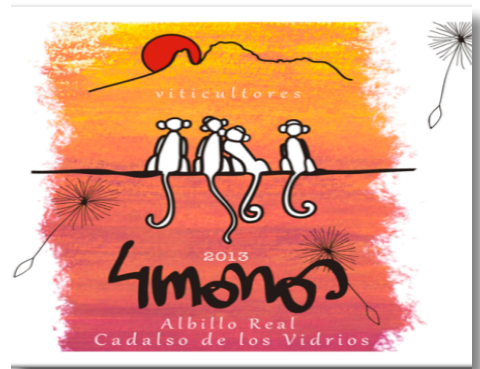
**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 158 cases (6pk)

**4 Monos**

*Albillo Real 2017*



**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, such as wild yeasts and whole grape clusters for fermentation, foot-trodding the grapes for minimal extraction, little sulfur, and neutral oak treatment. These wines are weightless and flavorful with lip-smacking granitic minerality and incomparable finesse.

**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.

**Albillo Real** is an early ripening grape that grows primarily in the mountains west of Madrid. The grapes were hand-harvested from 3 small old-vine parcels (a third was added starting in this vintage) around the village of Cadalso, and were pressed 100% whole cluster after 18 hours of skin maceration, wild yeast fermented and raised in used 300 and 500 liter French oak barrels for 9 months, bottled with a light bentonite fining and modest SO<sub>2</sub>, and aged an additional 19 months in bottle before release. This is an exotic white wine with rich aromatics and crystalline texture, in the vein of the great white wines from the Northern Rhone.