

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower 4 Monos Viticultores

Appellation Vinos de Madrid

Climate Dry Mediterranean

Varieties 60% Albillo, 25% Moscatel,
15% Viura

Soil Decomposed Granite Sand

Elevation 700-800 meters

Vine Age 20-90 years old

Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 754 bottles

4 Monos

Blanco



2015

Vino de la Sierra de Gredos
4monos
Viticultores

75cl

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 4 hectares of their own, as well as 10ha with other growers, all located in 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 minimal 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.

The **Blanco** is a “village” white from vineyards in **Cadalso de Los Vidrios** and **San Martín de Valdeiglesias**. Grapes were hand-harvested in mid-September, cold-macerated whole cluster for 6 hours, pressed and wild yeast fermented in steel tank and barrel for 40 days, then raised in neutral 300 liter barrels for 6 months. It produced a fresh white wine with lovely aromatics and delicious drinkability.