

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** 4 Monos Viticultores

**Appellation** Vinos de Madrid

**Climate** Dry Mediterranean

**Varieties** 85% Albillo, 10% Macabeo,  
5% Moscatel

**Soil** Decomposed Granite Sand

**Elevation** 720-800 meters

**Vine Age** 25-98 years old

**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 125 cases

**4 Monos**

Blanco 2016



Vino de la Sierra de Gredos  
**4 Monos**  
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 “villages” white from vineyards in Cadalso de Los Vidrios (80-98yr old **Albillo**) and San Martín de Valdeiglesias (young **Macabeo/Moscatel**). Grapes were hand-harvested in mid-September, cold-macerated whole cluster for 12 hours, pressed and wild yeast fermented in steel tank and 300 & 600L French barrels, and raised in the same vessels on fine lees for 6 months. The finished wine was blended, lightly fined and bottled without filtration. This is a fresh mountain white with lovely aromatics and delicious drinkability.