

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower 4 Monos Viticultores

Appellation Vinos de Madrid

Locality Cenicientos

Climate Dry Mediterranean

Varieties 95% Garnacha,
5% Cariñena & Garnacha Blanca

Soil Sand, White, Pink & Grey Granite

Elevation 830-960 meters

Vine Age 60-100 years old

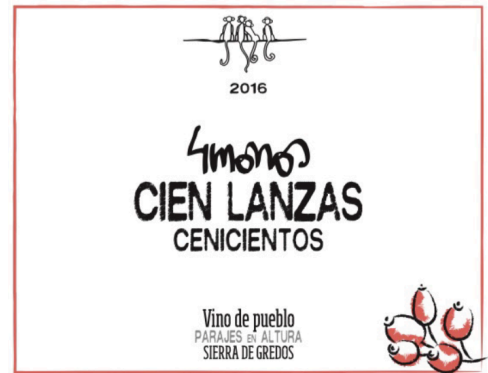
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 433 cases

4 Monos

“Cien Lanzas” Cenicientos 2016



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.

Cien Lanzas is comprised of old vine **Garnacha**, with a small addition of **Cariñena** and **Garnacha Blanca**, from several small, high-elevation parcels planted on sandy granite soils in the village of Cenicientos. The grapes were hand-harvested between Sept. 10th & Oct. 11th, whole-cluster cold macerated, wild yeast fermented with 100% whole clusters and 21-43 days maceration depending on parcel. The wine then was raised in 500L French & Austrian oak barrels and 5000l French oak foudre for 13-14 months, bottled in May 2018 with a light fining and without filtration. This is a lithe and complex single village mountain red, perfect for grilled, barbecued and roasted meats & poultry.