

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 98% Garnacha, 2% Cariñena

Soil White Granite Sand & Quartz

Elevation 850 meters

Vine Age 90+ years old

Pruning En Vaso (Gobelet)

Farming Practicing organic/biodynamic

Production 105 cases (6pk)

4 Monos

La Danza del Viento

“La Isilla” 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 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.

This wine is from a 1ha parcel named **“La Isilla”** in the village of Cadalso de los Vidrios, made from own-rooted 90+ year-old **Garnacha** plus a little co-planted **Cariñena** on extremely fine-grained white granite sand. The 4 Monos team has been recuperating this parcel from years of abandonment since 2012, with 2014 as the inaugural vintage. The grapes were hand-harvested, whole-cluster cold macerated and wild yeast fermented with 45 days maceration, then gently pressed and raised in a used 500 liter French barrel for 12 months, and clarified in steel tank before bottling without filtration. The sandy soils and higher elevation give this wine a more elegant structure and delicate perfume than their more powerful La Danza del Viento “Molino Quemado” bottling.