

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower 4 Monos Viticultores

Appellation Vinos de Madrid

Subzone Sierra de Gredos

Climate Dry Mediterranean

Varieties 88% Garnacha,
10% Cariñena, 2% Syrah

Soil Decomposed granite sand

Elevation 700-850 meters

Vine Age 15-100 years old

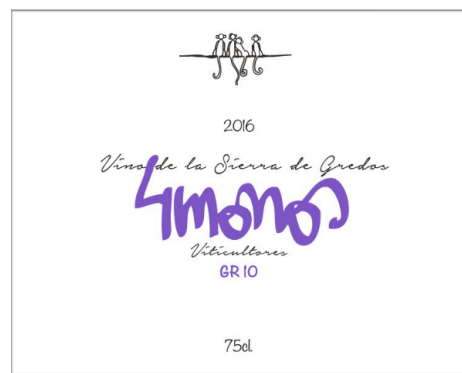
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 1,625 cases

4 Monos

“GR10” Tinto 2018



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.

The **GR-10 Tinto** is a “villages” blend of old-vine **Garnacha**, and younger **Cariñena & Syrah** from several parcels around all three villages. The grapes were hand-harvested and cold macerated whole cluster, wild yeast fermented on skins for 15-21 days, gently pressed and raised in 340, 500 & 600 liter used barrels plus one 4800L foudre for 7 months plus another 2 months in concrete and steel vats, and bottled without filtration and only a light clarification with egg whites. This is a lively, fresh, and focused expression of the granitic soils and high elevation vineyards of the Sierra de Gredos.