

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 100% Garnacha,

Soil Granite Sand, Gneiss, Pink Granite

Elevation 860 meters

Vine Age 50-100 years old

Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 66 cases (6pk)

4 Monos

"Pas" 2015



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 **Pas** tinto is an **unsulfured Garnacha**, from vines planted on sandy soils with gneiss and pink granite in the village of **Cadalso de los Vidrios**. The grapes were whole-cluster cold macerated, wild yeast fermented with 100% whole clusters and 40 days maceration, then raised in a single 300 liter used barrel for 12 months, without any additions of SO₂. This is a lively and delicious expression of alpine garnacha - extremely drinkable, refreshing, and versatile with foods.