

**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

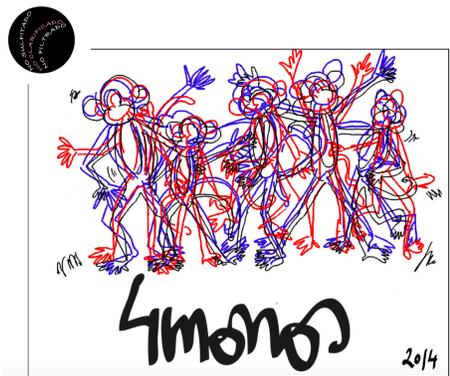
**Vine Age** 50-100 years old

**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 400 bottles

**4 Monos "Pas"**



**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 Gredos mountains, west of Madrid. They work 4 hectares of their own, as well as 10ha with other growers, with parcels located in the towns 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 with 3 subzones around 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, west of the city, 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**, 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 SO<sub>2</sub>. This is a lively and delicious expression of alpine garnacha - extremely drinkable, refreshing, and versatile with foods.