

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower 4 Monos Viticultores

Appellation Vinos de Madrid

Subzone Sierra de Gredos

Climate Dry Mediterranean

Varieties 85% Garnacha,
10% Cariñena, 3% Morenillo, 2% Syrah

Soil Decomposed Granite

Elevation 700-800 meters

Vine Age 30-85 years old

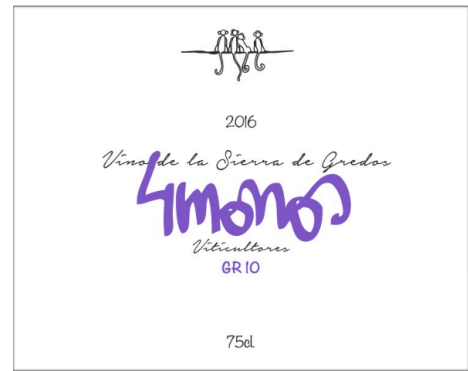
Pruning En Vaso (Gobelet)

Farming Practicing organic

Production 1,541 cases

4 Monos

Tinto “GR10” 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.

The **GR10 Tinto** is a “villages” blend of **Garnacha, Cariñena, Morenillo & Syrah** from several parcels in all three villages. The grapes were cold macerated 100% whole cluster, wild yeast fermented on skins for 21-40 days, gently pressed and raised in 300 & 600 liter used barrels and a 4500L foudre for 7 months, plus another 2 months in concrete. This is a lively, fresh, and focused expression of the granitic soils and high elevation vineyards of the Sierra de Gredos.