



4 MONOS VITICULTORES

GR-10 BLANCO

ORIGIN

Cadalso de Los Vidrios and San Martín de Valdeiglesias, Sierra de Gredos, Madrid.

VARIETIES

About 60% Albillo, with Macabeu, Chelva Blanca, Chelva Rosa, and Muscat.

VINEYARD

From several plots of organically farmed vines of a range of ages planted on sandy granitic soils at 700-800m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, macerated whole cluster with temperature control for 12 hours, then gently pressed to ferment with indigenous yeasts in stainless steel tank and used French oak barrels. After fermentation completed, the wine was blended and rested for 6 months. Bottled with a light clarification, no filtration, and a small addition of SO₂.



PRODUCER PROFILE

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. 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.