



4 MONOS VITICULTORES

GR-10 TINTO

ORIGIN

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

VARIETIES

About 90% Garnacha, with a small amount of Cariñena and
Syrah.

VINEYARD

From several plots of organically farmed vines of a range
of ages (the Garnacha vines are the oldest, ranging up to
100 years of age) planted on sandy granitic soils at 700-
830m elevation.

VINIFICATION METHOD

The grapes were harvested by hand and largely kept
whole-cluster (less than 5% of grapes destemmed) to
ferment and macerate in stainless-steel and concrete for
15 to 21 days. After fermentation completed, the wine was
pressed with a vertical press into old French oak barrels of
various sizes to rest. 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
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.