



Uvas Felices & Comando G Agricola de Cadalso Garnacha

REGION/ ORIGIN	Vinos de Madrid DO Sierra de Gredos	WINEMAKER	Fernando Garcia Daniel Landi
VINTAGE	2019	WINERY ESTABLISHED	2010
VARIETALS	100% Garnacha	VINEYARD(S)	Small plots from the Cadalso Cooperative
ALCOHOL	14.5%	AGE OF VINEYARD(S)	15 – 80 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Granite & sand
AGING	6 months 3 months	ELEVATION	600-800 meters
VESSELS	Concrete Stainless steel	FARMING METHODS	Organic (not certified)
FILTER/FINING	Light filter Egg white	PRODUCTION	10,000 bottles
TOTAL SULFUR RS	61 mg/l 1.5 g/l	HARVEST	September

*The terroir of Cadalso de los Vidrios provides a unique character to our wines,
which is fluid and lean with a vertical taste and long acidity – Uvas Felices*

Uvas Felices collaborated and joined forces with Comando G in 2010 to create wines from old vine plots throughout the Sierra de Gredos mountains (to the west of Madrid). This region still only carries the D.O. status of Vinos de Madrid, but has a unique and remarkable history of its own, with very old and deep soils of sand and gravel that are chock full of quartz and silica. This coupled with a cooler mountain climate with an elevation of 600 and 1100 meters, Gredos is all about the resurgence and rediscovery of this incredible terroir for primarily the Garnacha and Albillo Real grapes. The naturally low yields of these unique vineyards clearly require special attention, with only organic work done by hand, and letting the natural beauty and character of the grapes showcase themselves with spontaneous fermentations and very little intervention in the winery. Under the watchful eyes and skilled expertise of Comando G, the gorgeous vines and grapes of Uvas Felices have everything they need to become the breathtaking wines that rest in their two labels: El Hombre Bala & Agricola de Cadalso.

Agricola de Cadalso began in 2015 - a project between Comando G & Cooperativa de Cadalso de los Vidrios that was founded in 1956 - this CoOp supports the local farmers that care about the nature of the area

The *Agricola de Cadalso Garnacha* comes from small plots around the Cadalso area of Gredos, all of which require very intensive work by hand, in order to get the very most out of the lovely bush vines. When the grapes arrive to the cellar, they are destemmed and ferment naturally in concrete for about 7 days (with very little pump overs), and then the malolactic fermentation lasted about a month. After 20 days of this process, the grapes are pressed and returned to the concrete vats for about six months. The wine is moved to steel tanks for another 90 days before bottling, and then aged in bottle. The finished wine is a gorgeous and clean ruby and brick red, with a nose full of small wild strawberries, black raspberries, tarragon, and roses. It opens into eucalyptus and Sambuca, which leads to a lovely brambly palate of mountain blueberries and crushed rocks. Remarkably balanced with a beautiful structure that is easy yet complex at the same time.