



## Uvas Felices & Comando G Agricola de Cadalso Syrah

REGION/ ORIGIN	Vinos de Madrid DO Sierra de Gredos	WINEMAKER	Fernando Garcia Daniel Landi
VINTAGE	2018	WINERY ESTABLISHED	2010
VARIETALS	100% Syrah	VINEYARD(S)	Small plots from the Cadalso Cooperative
ALCOHOL	12.63%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Concrete Indigenous yeasts	SOIL TYPE	Granite & quartz
AGING	18 months	ELEVATION	700 meters
VESSELS	Concrete Stainless steel	FARMING METHODS	Organic (not certified)
FILTER/FINING	Light filter Egg white	PRODUCTION	8,174 bottles
TOTAL SULFUR RS	69 mg/l .4 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 Garnacha, and Albillo Real. 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 natural 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* Syrah comes from twenty-year-old bush vines from several small plots around the Cadalso area of Gredos. Intensive manual labor is required in this rugged terrain, and leads to the exemplary fruit that is brought to the cellar. A weeklong natural fermentation takes place in concrete vats (all grapes are destemmed), before malolactic takes over and lasts about a month. The skins were with the juice for 15 days before pressing, and both the free run juice and the pressed juice go to age together for another 18 months. The nose is intoxicatingly deep, full of grilled pork fat, black tar, and a faint pine aroma. Olives, juicy blackberries, and dark roses resound, and lead to a palate that is spicy and juicy at the same time. Black cherries, bitter cocoa, tarragon, and purple olive, all grippy enough to be interesting, but bright and lifted enough to be exciting and fresh throughout the long finish.