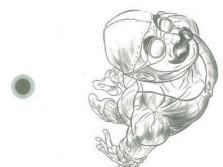


Uvas Felices & Comando G El Hombre Bala Tinto



EL HOMBRE BALA



REGION/ ORIGIN	Vinos de Madrid DO Sierra de Gredos	WINEMAKER	Fernando Garcia Daniel Landi
VINTAGE	2020	WINERY ESTABLISHED	2010
VARIETALS	98% Garnacha 2% Cariñena	VINEYARD(S)	80% Estate Fruit 20% Purchased
ALCOHOL	14.7%	AGE OF VINEYARD(S)	40-60 years old
FERMENTATION	3000L & 5000L wood vats Indigenous yeasts	SOIL TYPE	Granite, sand & quartz
AGING	14 months	ELEVATION	800-850 meters
VESSELS	400L & 700L French oak Mixed used barrels	FARMING METHODS	Organic (not certified)
FILTER/FINING	Light filter Egg whites	PRODUCTION	27,058 bottles
TOTAL SULFUR RS	71 mg/l .6 g/l	HARVEST	Mid 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.

*El Hombre Bala = The Bullet Man
a circus character whose performance is explosive & vertical, & mimics the profile of the wines perfectly*

The *El Hombre Bala Tinto* comes from small plots of old vines around the Cadalso de los Vidrios area of Gredos, planted in poor weathered granite soils with a sandy texture and a high content of quartz and silica. With a small corner of one of the vineyards being planted to Cariñena, this red is 2% Cariñena (vinified separately and blended at the end), and the rest is dedicated to the local Garnacha fruit. After a hand harvest, the whole clusters begin natural fermentation, and are then pressed gently after 35-40 days. During this time, the only 'pump overs' done are with watering cans of the wine, keeping the process as gentle and uninterrupted as possible. The wine then rests for 14 months in old French wood of 400 and 700 liters, is fined and lightly filtered, and then lays in bottle for 6 months before release. The result is a vibrant yet deeply textured red that with a bit of air becomes a dazzling representation of the area. Cranberry, white raspberry, stones, cherry liqueur unfold from the glass, and lead to gorgeous layers of terroir – red cherries, mountain scrub brush, firewood, and first of the season raspberries. The play between the acidity and tannin give such balance and structure to this wine, that it dances with the earth and fruit all the way through to the long finish.