

Uvas Felices & Comando G La Mujer Cañon



REGION/ ORIGIN	Vinos de Madrid DO Sierra de Gredos	WINEMAKER	Fernando Garcia Daniel Landi
VINTAGE	2020	WINERY ESTABLISHED	2010
VARIETALS	100% Garnacha	VINEYARD(S)	100% Estate Fruit La Mujer Cañon (.8ha)
ALCOHOL	14.4%	AGE OF VINEYARD(S)	84 years old (1934)
FERMENTATION	500L wood vats Indigenous yeasts	SOIL TYPE	Poor & old granite & silt
AGING	12 months	ELEVATION	900 meters
VESSELS	500L & 700L French oak (4 barrels, all used)	FARMING METHODS	Biodynamic
FILTER/FINING	Light filter None	PRODUCTION	2,594 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 & Agrícola de Cadalso.

*La Mujer Cañon = The Canon Woman
a circus character whose performance is explosive & vertical, & mimics the profile of the wines perfectly*

The *La Mujer Cañon* is an exceptional small production Garnacha from a gorgeous plot at 900 meters in the Cadalso area of Gredos, and was planted in 1934. The vineyard (with the same name) is less than one hectare with a northern exposure, and very poor weathered granite including a high percentage of silt, and very little organic matter. Work with horses in the vines, hard work by hand through to the harvest, and a very particular selection in the cellar, and then the added magic begins. The grapes remain in whole clusters and ferment naturally in 500-liter wooden vats (about 7 days for alcoholic fermentation is all, and 2 months for malo), and then are pressed after 50 days. During the fermentation, only a watering can full of the wine is used to do 'pump overs', and the free run juice and the lightly pressed juice are combined to age in both 500 and 700-liter old used French barrels. After a year, the wine is lightly filtered and then bottled, ready for its long evolution and then exposure to the world. Fresh and light in the glass, the nose is intoxicating, full of dried rose, stony earth, mountain berries, and layered spice. A velvet glove wrapped around an iron fist, gorgeous in the mouth, and offering a general balance of finesse with deep layers of fruit and terroir. A remarkable expression of Garnacha.