

Uvas Felices & Comando G Reina de los Deseos



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 Reina de los Deseos (.5ha)
ALCOHOL	14.66%	AGE OF VINEYARD(S)	59 years old (1959)
FERMENTATION	500L & 700L wood vats Indigenous yeasts	SOIL TYPE	Poor & old granite & sand
AGING	14 months	ELEVATION	950 meters
VESSELS	Same French barrels No new wood	FARMING METHODS	Biodynamic
FILTER/FINING	Light filter None	PRODUCTION	1,897 bottles
TOTAL SULFUR RS	55 mg/l .3 g/l	HARVEST	September 8th

*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.

*Reina de los Deseos = Queen of Wishes
a name created by the daughter of Quim Vila (of Uvas Felices) to reference the character of this garnacha*

The *Reina de los Deseos* comes from a small half-hectare plot of nearly 60-year-old bush vines, given the same name as the wine. Delicate and very intentional biodynamic work is the key to this lovely plot that sits at 950 meters above sea level, at an eastern exposure, with poor and very weathered old granite soils that have some sand and basically no organic matter. The best grapes are selected not only in the vineyard, but also see a second selection in the cellar before a whole cluster natural fermentation is carried out in wooden vats of 500 and 700 liters. The alcoholic fermentation only lasts about 7 days, malolactic takes about 2 months, and the time with skins lasts 50 days before a gentle press. Pump overs are done with a watering can (of wine), and when the wine is ready to age, it goes into old barrels for 14 months, then 6 months in bottle before release. The result is truly a special glimpse of the plot from where it came, with an aromatic nose of mountain herbs, nutmeg, macerated cherries, and soy. The mouth has as much finesse as it does complexity, with pronounced acidity, delicious fruits, hints of spice, and a long exciting finish.