



# COOPERATIVA DE CADALSO

## Granito del Cadalso

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Just down the street from Comando G is the Bodega Cooperativa Cristo del Humilladero. Founded in 1956 by over 400 local families with vineyards in the hills surrounding Cadalso de los Vidrios, it once received over 6 million kilos of grapes from close to 1000 hectares of vineyards. Since its founding however, and as the population of Madrid has grown, it became more profitable to uproot old vines of Garnacha and Albillo in favor of new suburban houses and country retreats in the mountains of the Sierra de Gredos. Over 80% of the original vineyards near Cadalso have been lost and more are threatened with continual development.

Faced with the loss of additional vineyards and desiring to reverse this trend, the president of the Cooperativa, Ricardo Moreno approached his neighbors, Dani Landi and Fernando Garcia. Equally concerned with the loss of the viticultural heritage of their region, Dani and Fer devised a plan to improve the farming and winemaking at the cooperative so that members could make a living from their vineyards rather than selling their land to real estate developers.

2015 was the inaugural vintage of this new partnership between the Cooperativa and Comando G and as soon as Eric Solomon tasted it, we partnered with the Cooperativa, Dani and Fernando to create Granito del Cadalso. It is made from Garnacha sourced from the granitic and sandy soils of the village. The vines range in age from 20 to well over 70 years old. Harvested by hand, Granito del Cadalso is fermented and aged in concrete with a 15-20 day maceration with regular remontage.

### ACCOLADES

(90-91) – 2016 Granito del Cadalso – Wine Advocate

90 – 2015 Granito del Cadalso – Wine Advocate

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#### ORIGIN

*Spain*

#### APPELLATION

*Vinos de Madrid*

#### SOIL

*Sand, granite*

#### AGE OF VINES

*20-70*

#### ELEVATION

*500-1000*

#### VARIETIES

*Garnacha*

#### FARMING

*Sustainable*

#### FERMENTATION

*Hand harvested, natural yeast fermentation in concrete tanks, 15-20 day maceration, remontage twice daily*

#### AGING

*6 months in concrete tanks*



ERIC SOLOMON  
SELECTIONS