



COMANDO G

El Reventón

A short distance from Madrid, the rugged, weathered peaks of the Sierra de Gredos serve as a refreshingly cool retreat from the heat and bustle of the capital. Ancient hilltop towns and cottages dot the tortured landscape of alpine meadows, tumbled boulders, and thick scrub brush. Clustered around this rugged range are three DOs: Cebreros, Mentrída, and Viños de Madrid. Once known for producing reliably inexpensive and straightforward country wines to slake the capital's thirst, the rediscovery and revitalization of vineyards high up in the Sierra de Gredos has revolutionized and redefined winemaking in this region. These nearly abandoned, once obscure, and seemingly inauspicious vines possessed a hidden expression of Garnacha where the pale color belies the depth and intensity of the fruit and terroir expression. Rather than the explosive and expansive character typical of Garnacha, they revealed wines that turned this energy inward, creating a sense of thrilling weightlessness and energy that crackles with red fruit and minerality. Among the pioneers recovering these vineyards were Dani Landi and Fernando Garcia.

ORIGIN

Spain

APPELLATION

Cebreros

SOIL

Slate, quartz

AGE OF VINES

80-85

ELEVATION

950 meters

VARIETIES

Garnacha

FARMING

In conversion to organic

FERMENTATION

Hand harvested, natural yeast fermentation in open vats, whole cluster, pigeage, soft maceration and no use of pump-over or aggressive extraction

AGING

14 months in 14HL French oak foudres

Dani & Fer, friends since childhood, returned home to the Sierra de Gredos after completing their education in enology: Daniel at his family's estate, Bodegas Jimenez-Landi, and Fernando at Bodega Marañones. Drawn to the mountains and rumors of small, nearly inaccessible vineyard plots located high in the Sierra de Gredos, over time, they began purchasing and leasing the best sites they could find before going out on their own in 2008 with the founding of Comando G. Along with the pioneers of the Priorat, Daniel and Fernando are redefining what was previously viewed as a workhorse variety, Garnacha, into something that can rival the elegance and finesse of Pinot in Burgundy or Syrah in the northern Rhône. Their persistence in the belief of Garnacha and the Gredos and their tireless efforts have made them famous worldwide.

While sandy granite soils with varying amounts of quartz and clay are the norm in the Sierra de Gredos, there are some vineyards on schist and slate soils as well. El Reventón, a 1-ha parcel of 80+-year-old Garnacha at 950 meters above sea level, is planted on just such a rare outcropping of slate. It stands in contrast with Comando G's other wines as more wildly aromatic, darker, richer, and with a firmer structure. Broken into two sections by the crest of a hill, each parcel in exceptional vintages, such as 2016, is fermented, aged, and bottled separately.

ACCOLADES

97 – 2022 El Reventón – James Suckling

97 – 2021 El Reventón – Wine Advocate

96 – 2021 El Reventón – James Suckling

