

ORIGIN Spain

APPELLATION Cebreros

SOIL Granite, quartz, and silt

AGE OF VINES 70-75

ELEVATION 1050 meters

VARIETIES Garnacha

FARMING In conversion to organic

FERMENTATION

Hand harvested, whole-cluster, natural yeast fermentation in an open-topped vat, 60-day maceration

AGING 14 months in a 14HL French oak foudre

COMANDO G

Rumbo al Norte

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, Mentrida, 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 terruño 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.

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.

The most generous and arguably most profound of the single parcel wines, Rumbo al Norte comes from a 0.3-hectare plot of mixed Garnacha vines planted around gigantic boulders on sandy and silty mountain soils. This vineyard ripens late, well into October due to its elevation and a north-facing aspect. The fruit tends towards darker flavors with an altogether sweeter impression of the fruit wrapped around a spicy backbone.

ACCOLADES

100 – 2021 Rumbo al Norte – Wine Advocate
99 – 2021 Rumbo al Norte – James Suckling
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