

# COMANDO G

## Rumbo al Norte



### ORIGIN

*Spain*

### APPELLATION

*Tierra de Castilla y León*

### SOIL

*Sandy granite*

### AGE OF VINES

*60*

### ELEVATION

*1200 meters*

### VARIETIES

*Garnacha*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, natural yeast fermentation  
in open vats, 40-60 day maceration*

### AGING

*12 months in a 600L French oak barrel*

A short distance from Madrid, the rugged, weathered peaks of the Sierra de Gredos serve as a refreshingly cool retreat from the heat and the 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 rocky spine are several DOs most notably Mentrída and Viños de Madrid which are best known for producing reliably inexpensive and simple country wines to slake the thirst of the capital. But viticulture in Spain is ancient and tenacious, so the adventurous can also find vineyards planted in the most impossible places including rockfalls and natural amphitheaters high up in the most remote parts of the mountains.

Daniel Landi and Fernando Garcia, friends since college, found themselves working in the area bounded by the Sierra de Gredos: Dani 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, creating their own project, Comando G in 2008. Along with many of the new innovators in the Priorat, Dani 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 Hermitage.

The most generous of the single parcel wines, Rumbo al Norte comes from a 0.3 hectare plot of mixed Garnacha vines and gigantic boulders on sandy mountain soils. The fruit tends towards darker flavors with an altogether sweeter impression to the fruit and a spicy backbone. Same story here, hand harvested, natural yeast fermentation. long maceration and 12 months in a single 600 liter French oak demi-muid.

### ACCOLADES

**100** – 2016 Rumbo al Norte – Wine Advocate

**98** – 2015 Rumbo al Norte – Wine Advocate

**98** – 2013 Rumbo al Norte – Wine Advocate

