



# COMANDO G

## El Tamboril

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 Marañoses. 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.

From a tiny vineyard of 0.2 hectares of mixed Garnacha Blanca and Garnacha Gris planted on sandy quartz and granite, El Tamboril is a remarkable example of how Spain has begun to redefine itself as capable of producing white wines that rival those of Germany and Burgundy. Hand harvested and whole cluster pressed directly into concrete eggs for a natural yeast fermentation followed by 10 months in a neutral French oak demi-muid.

### ORIGIN

*Spain*

### APPELLATION

*Tierra de Castilla y León*

### SOIL

*Sandy granite*

### AGE OF VINES

*60+*

### ELEVATION

*1230 meters*

### VARIETIES

*Garnacha Blanca, Garnacha Gris*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, natural yeast fermentation in a concrete egg*

### AGING

*10 months in a neutral French oak demi-muid*

### ACCOLADES

**95+** – 2016 El Tamboril – Wine Advocate

**94+** – 2015 El Tamboril – Wine Advocate

**94+** – 2014 El Tamboril – Wine Advocate

