



# COMANDO G

## Tumba del Rey Moro

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.

Tumba del Rey Moro is an absurd vineyard. It has all the appearance of the aftermath of an ancient landslide with several small natural terraces irregularly planted with vines. Until a few years ago the site was nearly inaccessible and overgrown with scrub brush. Yet when Dani and Fernando heard rumor of this plot they spent several months trying to locate it and clear a path so they could farm it. Here you can find a similar granitic sandy soil to their other sites but with more pink than grey granite as well as more quartz. Like its siblings it is pale in color but tasting it makes you wonder if this is what Marcel Lapierre could have done at Château Rayas had he the chance.

### ORIGIN

*Spain*

### APPELLATION

*Tierra de Castilla y León*

### SOIL

*Sandy granite*

### AGE OF VINES

*60-70*

### ELEVATION

*1100 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 500L and a 700L French oak barrel*

### ACCOLADES

**97+** – 2016 Tumba del Rey Moro – Wine Advocate

**95** – 2015 Tumba del Rey Moro – Wine Advocate

**96** – 2014 Tumba del Rey Moro – Wine Advocate

