



DANI LANDI

Cantos del Diablo

A short distance away 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 places.

Dani Landi is a native of this region. Growing up in Mentrída in a family of vineyard owners and farmers, he knew he wanted to do more than grow bulk grapes and sell them to the local cooperative. Instead he envisioned making wines from his family's vineyards. For many years he was the winemaker at Bodegas Jimenez-Landi a company he formed with his cousin but in he left in 2012 to create his own eponymous label. In doing so he kept part of his family's inheritance as well as a few sites that he had purchased or leased himself. All of these sites are small isolated vineyards of Garnacha and Albillo perched high up in the Sierra de Gredos. While they bear various DO designations they are all sites with sandy weathered soils, high in elevation and meticulously and biodynamically farmed. Along with the pioneers of the Priorat, Dani is 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.

One of the vineyards that Dani Landi inherited, Cantos del Diablo is a half hectare plot of 60+ year old vines located near the village of El Real de San Vicente in Mentrída. A combination of sparsely planted vines, exposure, climate, and the age of the vines means that yields here are quite low. This cool site ripens late and makes for a wine that shows the ethereal aromatics typical of Garnacha grown on sandy granitic soils combined with a density and finesse characteristic of Garnacha from the Gredos.

ORIGIN

Spain

APPELLATION

Mentrída

SOIL

Sand, granite

AGE OF VINES

60

ELEVATION

820

VARIETIES

Garnacha

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, whole cluster natural yeast fermentation, pigeage

AGING

12 months in a single 700L French oak demi-muid

ACCOLADES

95 – 2017 Cantos del Diablo – James Suckling

94+ – 2017 Cantos del Diablo – Wine Advocate

95+ – 2016 Cantos del Diablo – Wine Advocate

