



DANI LANDI

El Reventón

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.

While sandy granite soils with varying amounts of quartz and clay are the norm in the Sierra de Gredos, there are some vineyards on schist and slate soils as well. El Reventón, a 1 ha parcel of around 70 year-old Garnacha at 900 meters above sea level, is planted on just such a rare outcropping of slate. It stands in contrast with Dani's other wines, both under his name and those he makes with Fernando Garcia at Comando G, as more wildly aromatic, darker, richer and with a firmer structure. Broken into two sections by the crest of a hill, each parcel in exceptional vintages such as 2016, is fermented, aged and bottled separately.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Red slate, clay, sand, quartz

AGE OF VINES

70

ELEVATION

900

VARIETIES

Garnacha

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, natural yeast fermentation in open vats, whole cluster, pigeage

AGING

16 months in 500L French oak barrels

ACCOLADES

94 – 2017 El Reventón – James Suckling

94+ – 2017 El Reventón – Wine Advocate

96+ – 2016 El Reventón (RV) – Wine Advocate

95 – 2016 El Reventón (RVL) – Wine Advocate

