

# BODEGA MARAÑONES

## Marañones



### ORIGIN

*Spain*

### APPELLATION

*Vinos de Madrid*

### SOIL

*Sand, granite, gneiss, schist*

### AGE OF VINES

*50–70*

### ELEVATION

*750–850 meters*

### VARIETIES

*Garnacha*

### FARMING

*Practicing organic and biodynamic*

### FERMENTATION

*Hand harvested, 24 hr pre-fermentation cooling, whole cluster, natural yeast fermentation in 33HL, open-topped, oak vats, pigeage*

### AGING

*12 months in neutral 500L French oak demi-muids*

While not an official DO, the Sierra de Gredos is home to a group of young, passionate and innovative winemakers who are pushing the boundaries of viticulture in a region that has long been seen as a place for bulk wine to slake the thirst of nearby Madrid. Even in a country of mountains and high plateaux, and despite its proximity to the sun-baked capital, the Sierra de Gredos seems more alpine, more remote and more rugged than one would imagine this far south. It is the unique combination of high altitudes and low latitudes that defines the potential of Gredos and when you throw in weathered slate, granite and schist soils and add some varieties that are pushed to their limits in such an extreme environment, is it any surprise that the wines made here are so captivating, pure and expressive?

Bodega Marañones is located in the DO of Viños de Madrid in the subzone of San Martín de Valdeiglesias where the Sierra de Gredos meets the Sierra de Guadarrama. Their vineyards stretch from the steep hillsides at the base of the mountains down to gentler slopes near the valley floor – providing them with a variety of terroirs that capture a more Mediterranean expression of the Gredos. Helmed by Fernando Garcia, who together with Dani Landi, are the creative minds behind Comando G, Bodega Marañones is farmed organically and manually with the assistance of mules due to the steep slopes of their vineyards. The work in the vineyards is focused on prolonging the vegetative cycle so they are able to balance ripeness with acidity and tannin. The yields are low from 20–30 hl/ha for the Garnacha and 10–20 hl/ha for the Albillo.

A step up from the village wine is Marañones, sourced from the hillside vineyards adjacent to the cellars: Olivos, La Ladera, and Peña Baja. All are sloped vineyards of 50–70 year old, head-pruned Garnacha planted on decomposed, sandy granite, gneiss and schist at an elevation between 750 and 850m. The name of this cuvée and the estate itself, is taken from an indigenous plant, *prunus spinosa*, and its fruit, Arañon. Arañon is traditionally macerated in alcohol to make a fiery fruit liqueur – a specialty in this area of Spain.

### ACCOLADES

**93+** – 2016 Marañones – Wine Advocate

**92** – 2015 Marañones – James Suckling

**93** – 2014 Marañones – Wine Advocate

