



## COOPERATIVA de CADALSO

SIERRA de GREDOS

Just down the street from Comando G is the Bodega Cooperativa Cristo del Humilladero. Founded in 1956 by over 400 local families with vineyards in the hills surrounding Cadalso de los Vidrios, it once received over 6 million kilos of grapes from close to 1000 hectares of vineyards. Since its founding however, and as the population of Madrid grew, it became more profitable to uproot old vines of Garnacha and Albillo in favor of new suburban houses and country retreats in the mountains of the Sierra de Gredos. Over 80% of the original vineyards near Cadalso have been lost and more are threatened with continual development.

Faced with the loss of additional vineyards and desiring to reverse this trend, the president of the Cooperativa, Ricardo Moreno approached his neighbors, Dani Landi and Fernando Garcia. Equally concerned with the loss of the viticultural heritage of their region, Dani and Fer devised a plan to improve the farming and winemaking at the cooperative so that members could make a living from their vineyards rather than selling their land to real estate developers.

Like kids unleashed in a candy store, Dani and Fer had access to a wide range of sites at elevations between 500-1000 meters in elevation and vines from 20-70 years old. Their previous experience in farming small, isolated vineyards with differing expressions and spread through out the Gredos, gave them the confidence and experience to select compli-



mentary sites that when blending together could represent a true village wine from the sandy granitic soils surrounding Cadalso de los Vidrios.

The cooperativa itself has only been slightly modernized to allow for temperature control but the original tulip-shaped concrete tanks remain in situ. This is the perfect set up to make transparent wines unmarked by any oak and offered at a reasonable price – all while supporting local growers and preserving the vineyards of the village.

2015 was the inaugural vintage of this new partnership between the Cooperativa and Comando G and as soon as Eric Solomon tasted it, we partnered with the Cooperativa, Dani and Fernando to create Granito del Cadalso. It is made from Garnacha sourced from the granitic and sandy soils of the village. The vines range in age from 20 to well over 70 years old. Harvested by hand, Granito del Cadalso is fermented and aged in concrete with a 15-20 day maceration with regular remontage.

## FACTS & FIGURES

### FOUNDED

1956 / 2005

### PROPRIETOR

Cooperative

### WINEMAKER

Dani Landi & Fernando García

### SIZE

190 ha

### ELEVATION

500-1000 meters above sea level

### SOILS

Sandy granite

### VINE AGE

20-70 years old

### VARIETIES

Garnacha, Albillo

### FARMING

Sustainable

### HARVEST

Manual

### CELLAR

Hand harvested, natural yeast fermentation in concrete tanks, 15-20 day maceration, twice daily remontage, aged in large, tulip-shaped concrete tanks

