



COMANDO G

El Tamboril Tinto

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 Marañoses. 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.

2016 marks the first vintage of El Tamboril Tinto from 70+ year old vines of Garnacha located on a north-facing slope of pure granitic soils. Due to its elevation, El Tamboril is usually harvested well into October yet still struggles to reach a modest 12.5% alc/vol. The age of the vines, their elevation and the size of this parcel of Garnacha, just a scant half hectare, means that this will always be a limited cuvée in even the most clement vintages.

ORIGIN

Spain

APPELLATION

Tierra de Castilla y León

SOIL

Sandy granite

AGE OF VINES

70+

ELEVATION

1230 meters

VARIETIES

Garnacha

FARMING

Practicing organic and biodynamic

FERMENTATION

Hand harvested, whole cluster natural yeast fermentation in oak vats, gentle 65 day maceration

AGING

12 months in a neutral 500L French oak demi-muid

ACCOLADES

98 – 2016 El Tamboril Tinto – Wine Advocate

