



VITÍCOLA MENTRIDANA

Cantos del Diablo

The Sierra de Gredos is an area of rugged granite peaks, forests, and hilltop towns southwest of Madrid. The combination of high altitude, free-draining granitic soils, and a long growing season gives it a unique micro-climate. Vines cling to scree-slopes like mountain goats, many of these sites were abandoned decades ago, but a new generation of growers is rediscovering them. Dani Landi is one of the pioneers working with old-vine Garnacha. With a handful of other pioneering winemakers, he has defined a new style of Garnacha – one that is light in color but intensely flavored, elegant, and mineral-driven. After only a few decades, Dani has gone from obscurity to one of the most lauded winemakers in the world.

Curro Barreño, one-half of the genius behind the Galician project Fedellos, also grew up in the Gredos. He's a childhood friend of Dani, and over the years, they've shared many bottles of wine but, more importantly, a similar outlook on winemaking. So when in 20021, Dani decided to focus all his efforts on Comando G and the vineyards in the Alberche Valley that he shares with Fernando Garcia, he entrusted his friend Curro with his vineyards in the Tietar Valley. All these sites, plus some family vineyards of Curro's, are located in Méntrida hence the name of this new endeavor, Vitícola Mentrídana. Curro is building on Dani's meticulous foundations, interpreting Dani's vineyards through what he learned after years of making wines both here and in Galicia. Dani is proud to be able to allow Curro to take stewardship of his vineyards, and Curro is happy to have come home to make wine in the land of his birth.

One of the vineyards that Dani Landi inherited, Cantos del Diablo, is a 0.35-hectare plot of 70+-year-old vines near 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

Méntrida

SOIL

Sand, granite

AGE OF VINES

70+

ELEVATION

900 Meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster natural yeast fermentation, pigeage, 75-day maceration

AGING

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

ACCOLADES

95 – 2021 Cantos del Diablo – Wine Advocate

96 – 2020 Cantos del Diablo – James Suckling

95+ – 2020 Cantos del Diablo – Wine Advocate

