



# VITÍCOLA MENTRIDANA

## Uvas de la Ira

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 Mérida 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.

Dani Landi's village wine, Uvas de la Ira, needs no introduction since it was part of his lineup when he first split from his family's estate to create his eponymous project. The sourcing remains the same, coming from 6 vineyard plots in the village of El Real de San Vicente. Totaling 6.9 hectares, these vineyards of Garnacha are all over 70 years old and planted on poor granitic soils at 850 meters. With production on par with Mentrídano, it would be tempting to pit these two village wines against one another, but why would you limit yourself to Gevrey-Chambertin if you also could have Chambolle-Musigny? The Tietar valley being a more extreme environment with more significant variation in ripening times and expression, Uvas de la Ira sees several different harvest and maceration times ranging from 30-60 days. Everything else remains the same – hand-harvested fruit, indigenous yeasts, whole clusters, and a light touch in the cellar.

### ORIGIN

*Spain*

### APPELLATION

*Mérida*

### SOIL

*Sand, granite*

### AGE OF VINES

*70+*

### ELEVATION

*850+ Meters*

### VARIETIES

*Garnacha*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, 100% whole-cluster, natural yeast fermentation in vat, macerations from 30-60 days depending on plot*

### AGING

*11 months in 37HL French oak foudre (50%) and a concrete tank (50%), vegan*

### ACCOLADES

94 – 2021 Uvas de la Ira – James Suckling

93 – 2021 Uvas de la Ira – Wine Advocate

95 – 2019 Uvas de la Ira – James Suckling

