



A PIE DE TIERRA

Fuerza Bruta

In 2015, Aitor Paul, a sommelier at Lavinia, and David Villamiel, a winegrower from Méntrida, met while studying enology and viticulture in Madrid. Their shared educational experience and diverse backgrounds provided them with theoretical knowledge, insight into the rapidly changing practice of wine growing in Spain, and the unique opportunity to put their mark on Garnacha from the Sierra de Gredos.

After finishing their internships at Bodegas Valquejigoso and Comando G, Aitor and David created A Pie de Tierra – a project based on vineyards of Garnacha planted on granitic soils that David’s family had farmed for generations. Their beliefs are simple: respecting the land while making wines they love to drink. Starting with 20 hectares of David’s family estate, all located within the Alberche valley, their Garnacha is either old, head-pruned vines or younger vines grafted onto ancient rootstock. Planted long before the Gredos was recognized for the quality of its Garnacha, their vineyards are an ancestral inheritance of the most suitable massale selection of Garnacha. Expanding beyond Mentrida, David and Aitor also farm a 4.5-hectare vineyard in Aldea del Fresno in the neighboring DO Vinos de Madrid.

Following the approach to winemaking they observed at Comando G, their gentle macerations are suited to an internal classification they’ve devised for their vineyards and the warmer climate of their vineyards – lasting only 15 to 20-days. Fermentations are spontaneous and range from 70-100% whole cluster. They only utilize seasoned French oak barrels and vats made from French oak or Galician chestnut for the aging their wines.

Fuerza Bruta comes from Dehesa de Navayuncosa, a single vineyard of 60-year-old Garnacha planted on deep sand near the village of Aldea del Fresno, just across the border separating Mentrida from Vinos de Madrid. The uniqueness of this site results in a wine that captures the ethereal but persistent expression normally associated with Garnacha planted a far higher altitudes. If any wine at A Pie de Tierra captures the old Pinot adage, an iron fist in a silk glove, it would be Fuerza Bruta.

ORIGIN

Spain

APPELLATION

Vinos de Madrid

SOIL

Deep granitic sand

VINE AGE

60 years old

ELEVATION

520 meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in vats

AGING

10 months in French oak & Galician chestnut foudres



ACCOLADES

95+ – 2023 Fuerza Bruta – Wine Advocate

94 – 2022 Fuerza Bruta – Wine Advocate

95 – 2021 Fuerza Bruta – Wine Advocate

