



A PIE DE TIERRA

El Surco

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.

El Surco is David and Paul’s village wine. Sourced from a variety of vineyard with differing expositions and with an average age of 40 years-old, it captures the ethereal style of Garnacha de Gredos that we’ve long championed. It also represents one of the best values in the Indigo portfolio for those who love the delicate but persistent side of Garnacha.

ORIGIN

Spain

APPELLATION

Mentrida

SOIL

Granitic sand

VINE AGE

40 years old

ELEVATION

600 meters

VARIETIES

Garnacha

FARMING

Sustainable

FERMENTATION

Hand harvested, 70% whole cluster, natural yeast fermentation in vat, 15-day maceration

AGING

10 months in seasoned French oak barrels

ACCOLADES

92 – 2023 El Surco – Wine Advocate

91 – 2022 El Surco – Wine Advocate

93 – 2021 El Surco – Wine Advocate

