

¿POR QUÉ NO? SELECTIONS



A PIE DE TIERRA

A PIE DE TIERRA (DO Méntrida)



A Dos Manos 2018

100% Garnacha

Aging: 6 months in used French oak and stainless steel

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 14.3% Alc by Vol

Production: 625 cases

Background: A Pie de Tierra was formed in 2015 when Aitor Paul, sommelier at Lavinia in Madrid, and David Villamiel finished their training period at the Viticulture and Enology Professional School of Madrid and their stages at Bodegas Valquejigoso and Comando G, respectively. Work started with the family land that David has, which consists of 20 hectares distributed across Méntrida, and supplemented with 4-5 hectares located within the same riverbed but belonging to the neighboring municipality of Aldea del Fresno, Madrid.

Grapes: 100% Garnacha from vines 30-40 years in age.

Soils/Climate: From granite and quartz soils based on pronounced undulations of terrain. Climbing to 1,800 feet in altitude with pure landscape of scrubland, composed of holm oak, juniper, hackberry, almonds, olives, thyme, and lavender in the most arid areas. While in the streams and wetlands appear willows, poplars, and blackberries. Area is sheltered by the mountain barrier of Gredos and little exposed to the winds of North/West. 2018 was marked by unusually abundant rainfall with cool temperatures during spring and especially in late summer.

Viticulture: Organic in practice with minimal intervention and minimal tillage (for contribution of oxygen to the root). Manual harvest (2nd week of September) in traditional buckets to better isolate the temperature and preserve the freshness of the morning.

Winemaking: Spontaneous, 60% whole cluster, fermentation and 20-day maceration. Malolactic and aging in neutral French oak barrels of 225 liters and stainless for 6 months. Bottled unfiltered and unfiltered in July 2020.



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