



Alto de Valdehornos Garnacha *DO vinos de Madrid, Spain*



Miguel Santiago vineyards are nestled in the Southwest of Madrid and his family has owned vineyards in the area for generations. They own a patchwork of old vine vineyards spread across a district called San Martín de Valdeiglesias which is the fine wine hotspot of the area.

Their vineyard are often located on steep, sandy soil - many must be tended with horses, rather than machinery. The vineyards are located at around 1800ft (600m) above sea level, ensuring cool nights and hot days.

Miguel believes in the individuality of each wine being directly linked to the specificity of each plot. Therefore preserving the land and its eco-system by favoring the natural cycles of the plant is its priority.

Alto de Valdehornos is a vibrant full bodied red wine with ripe red fruit, earthy and savoury herb aromas. Brightness and freshness characterize this elegant high elevation Garnacha.



Organic - not certified.



Hand harvest.



100% Garnacha.



90 years old.



French oak barrel of 500L.
Fermentation and ageing for 10-12 months.



Yield 25 hl/ha.



Soil: sandy texture granites with low fertility.



Annual production: 4500 bottles.



Manual harvest, in boxes of 15 kilos.
Grapes not-destemmed and stomped by foot.
Pre-fermentation maceration for 3-5 days at 7 C.
Alcoholic fermentation with soft pumping over daily for 38 days.
Malolatic fermentation in French oak barrel.
The wine is unfined and unfiltered.