



Cabrito Red Garnacha *DO vinos de Madrid, Spain*



Miguel Santiago's family have owned vines 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 DO Madrid. Their patches of vineyard are often 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. This allows Garnacha grapes to achieve full ripeness without losing the acidity.

Grapes are grown in San Martin de Val Iglesia part of the Gredos region. Using his finest high elevation Garnacha grapes from 1.5 hectares single plot, Miguel Santiago has crafted this intense yet elegant red with delicate violet notes, intense berry fruits and hints of wild herbs.



Organic - not certified.



Hand harvested



100% Garnacha.



90 years old.



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



Yield 25 hl/ha.



Sandy texture granites with low fertility.



Annual production: 2500 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 unfinned and unfiltered.