

¿POR QUÉ NO? SELECTIONS



A PIE DE TIERRA

A PIE DE TIERRA (DO Madrid)



Fuerza Bruta 2018

100% Garnacha

Aging: 8 months in 2,000L chestnut and 1,500L used French oak

Vineyard: Organic in practice (with some Biodynamic)

Alcohol: 13.9% Alc by Vol

Production: 233 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 50-90 years in age.

Soils/Climate: Formed by granite alluviums with 100% sandy texture, on more extensive and deeper valleys. Erosion of granite and quartz boulders. Greater influence and proximity to the Sierra de Gredos despite the altitude (450 meters). Pure landscape composed of oaks, ash, and willow trees. Transition zone to the Sierra de Gredos is guarded by the River Alberche and provides greater thermal oscillation. The 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 (September 27) in traditional buckets to better isolate the temperature and preserve the freshness of the morning.

Winemaking: Spontaneous, 100% whole cluster, fermentation and 35-day maceration. Malolactic and aging in chestnut cask of 2,000 liters and used French oak foudres of 1,500 liters. Bottled unfiltered and unfiltered in July 2020.



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