

CA' DI MAT FUENTE DE LOS HUERTOS



VINTAGE

2021

COUNTRY

Spain

REGION

Gredos

APPELLATION

Vinos de Madrid

WINE TYPE

Red

VARIETALS

100% Garnacha

VINEYARD

From a single parcel at 800 meters elevation.

Aged for one year in used French Oak.

SOIL

Soils are shallow granite rich in quartz and vines are dry farmed.

VITICULTURE

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VIIICOLIONE

Grapes are left whole cluster and are macerated softly for about 60 days.

VINIFICATION

REVIEW

Wine Advocate: 95

"The 2021 Fuente de los Huertos Garnacha is a single-vineyard Garnacha from 60-year-old vines on granite and quartz-rich soils with a northeast exposition at 800 meters in altitude in the village of San Martín de Valdeiglesias. The full clusters fermented with indigenous yeasts and had a three-month maceration in plastic bins. It matured in well-seasoned, 3,000-liter oak foudres for 12 months. It has 15.4% alcohol and a pH of 3.3, denoting freshness. Furthermore, the alcohol is not noticeable at all. This is spectacular, their finest wine to date. It is perfumed, floral and elegant, with energy and coolness from the year, the northeast exposure and the granite soils. There's an ethereal quality, bright and light but with lots of grip. A true bargain at this price. They filled 3,000 bottles in December 2022, and the remaining 700 liters should be bottled into some 1,000 more bottles in a second lot". - Luis Gutiérrez / May 31, 2023



CA' DI MAT

Curro Bareño and Jesus Olivares—the duo behind groundbreaking Galician projects Fedellos de Couto, and Ronsel de Sil—are now bringing their vision and expertise much closer to home, to San Martin de Valdeiglesias in the Sierra de Gredos, where both started their careers.

Ca' di Mat (literally, "House of Fools" in a Piedmontese dialect) is the name of their new project and is a collaboration between the two brats (a fedello is a brat in Galician dialect) and

long-time friends of theirs who own a family farm in the area. Together they work the twenty hectares of the farm, which is planted with a wide variety of trees and fruits: strawberries, rockrose, juniper, Holm oak, Pyrenean oak, and, of course, vines of Garnacha, Albillo Real, and Moscatell, ranging between thirty and eighty years old.

The compact granitic soils of the Gredos are not strange to Curro and Jesus, who worked with similar terroir in Ribeira Sacra. However here the soil is composed of a variety of granites (white, pink, red) and have much less schist. Spread around various parcels, the vines of Ca' di Mat grow on three different granites: pink (with a high percentage of feldspar), white (high in quartz, more porous than feldspar), and raw red granite. Each plays a role in the character of the different cuvées.

Curro points out other terroir and vineyard variables that are important factors in the build-up of their wines. The climate is full-on continental, with healthy rainfall and colder winds. Their old vines are bush grown, and sit at around 800–850 meters high. The ruggedness of the terrain, the austerity of the climate and the age of the vines add up to crazy and hard labor cultivate grapes and make wines here, but the combination helps the "fools" of Ca' di Mat realize their ideal wine: fluid, delicate, and open.