

# LAS MORADAS DE SAN MARTÍN

## LABEL

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## AWARDS

### 2008 Vintage

Gold Medal: XXIII Viñas de Madrid Edition.

Silver Medal: Grenaches du Monde, France.

Bronze Medal: International Wine Challenge. Bronze:

Nuevo Vino Tasting

### 2009 Vintage

Gold Medal: Grenaches du Monde

Gold Medal: Concours Mondial de Bruxelles.



## INITIO 2010

Denominación de Origen VINOS DE MADRID.

A mild and rainy winter followed by a spring with frequent rainfall; this was how the 2010 season got underway. The first half of the year was characterized by moderate temperatures and the typical summer heat was not noted until the end of July. The summer in general was particularly dry and in these conditions we chose to delay the start of the harvest. It was a decision that paid off. The rain that arrived halfway through September allowed our grapes to reach optimum ripeness, which resulted in a harvest of tremendous quality. Manual harvest into small boxes followed by hand selection on sorting table.

**Varieties:** 100% Garnacha.

**Vinification:** The grapes were selected by plot and underwent cold pre-fermentation maceration in tanks for a week. This was followed by natural fermentation using yeast present in the grapes over a period of three weeks, without any additives or corrective measures being used. Once malolactic fermentation had taken place, the wine underwent ageing in French oak barrels for a total of 14 months, and was later blended to achieve the required coupage. The wine was bottled without filtering or clarification.

**Bottling:** June 2013.

**Serving temperature:** 15-17 °C

**Tasting Notes:** Clean and bright with deep cherry red colour giving way to an attractive crimson tinge at the rim. The Garnacha is clearly distinguishable on the nose, a variety with great aromatic complexity. Subtly sweet aromas reveal blackberry jam, prunes, orange blossom, liquorice and cocoa alongside a variety of wild, aromatic plants on a mineral background. On the palate it is lively, elegant, mouth-filling and structured with a deep, lingering persistence that makes it unique.

Perfect as an accompaniment to all kinds of meat, stews, casseroles, cured meats, cheese, tuna, rice and pasta.