

LAS MORADAS DE SAN MARTÍN



LABEL
Text by Lorenzo Silva

AWARDS

2007 Vintage

Gold Medal: Challenge International du Vin, France.

Gold Medal: Grenaches du Monde, France.

Gold Medal: Mundus Vini, Germany.

Special Award: Viñas de Madrid 13th Edition.

2008 Vintage

Gold Bacchus: Unión Española de Catadores, Spain.

91 Parker points.

LAS MORADAS
DE
SAN MARTÍN

LIBRO OCHO. LAS LUCES

COSECHA: 2008.
VARIEDAD: Garnacha, parcela "La Centenera"
VENDIMIA: Manual, en cajas.
CRIANZA: 20 meses en barricas nuevas de roble francés de 500 litros.

NOTA DE CATA: Color rojo picota. Nariz compleja con aromas de confitura, regaliz y cacao. Notas balsámicas, fondo muy mineral. En boca carnoso, elegante y estructurado.

Este vino refleja la esencia de la garnacha plantada hace 97 años en los aldeaños de la Sierra de Gredos, a 870 metros, sobre suelos de gravas graníticas. Se elabora en añadas excepcionales, mostrándose elegante, con excelente acidez y vocación de guarda.

BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTIENE SULFITOS, CONTAINS SULPHITES, INDEHÖLDER SULFITTER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER. SUDÉTYJE YRA SULFITAI.

VINOS DE MADRID
DENOMINACIÓN DE ORIGEN
L-08LL

Elaborado en la propiedad por
VIÑEDOS DE SAN MARTÍN, S.L.U.
SAN MARTÍN DE VALDEIGLESIAS,
MADRID
Embotellado por: R.E. N° 28/40372-M

75cl e
14,5% vol

LIBRO OCHO. LAS LUCES 2008

Denominación de Origen VINOS DE MADRID.

The 2008 season was characterised by a mild winter, rainy spring and fresh summer, the latter being similar to the previous year although quite unusual in the region. The spring rainfall, together with further precipitation in June, brought about high levels of colour (when the flower does not fruit) which lowered production and yield. However, excellent drainage in the soil and fresh breezes guaranteed the general good health of the vines and grapes. Although the summer was dry, water reserves accumulated over the spring and the depth of the vines' roots guaranteed correct development of the grapes. Therefore, despite a low yield, the quality was high. Gentle summer temperatures resulted in slow ripening, which brought about optimum alcohol content and good phenolic balance, which is important for a variety such as Garnacha. Manual harvest into small crates in the Centenera vineyard, followed by hand selection at the winery.

Varieties: Garnacha from the Centenera vineyard, which covers an area of 3.25 hectares and was planted in 1916.

Vinification: Once the grapes had been destemmed, there were taken to tank and underwent cold pre-fermentation maceration. Natural fermentation followed with the grapes' own yeast, without resorting to additives or other corrective measures.

Ageing: Natural malolactic fermentation took place on the lees in new, 500-litre French-oak barrels, for a period of 12 months. The wine was left to age further in the same barrels for a further 8 months.

Bottling: March 2011. Bottling without clarification or filtration.

Serving temperature: 15-17°C

Tasting Notes: A clean and brilliant wine with a deep red cherry colour. The tantalizing fusion of the Garnacha and oak bring together a wide range of complex aromas on the nose; blackberry jam, raisins, liquorice and cocoa against a mineral background with balsamic nuances of rosemary and thyme. Notes of orange blossom are revealed as the wine slowly opens up. The wine packs a punch on the palate. It is elegant, mouth-filling and well structured with a delightful meatiness and pleasant persistence. A wine with great personality which will further improve over time.

Ideal as an accompaniment to all kinds of meat, sews, cured meat products, cheese, red tuna, rice and pasta.