

# LAS MORADAS

DE  
SAN MARTÍN

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### LA SABINA

EL LEGADO DE UN HÁBIL BEBEDOR

Respetuoso, apostó por los favores del  
viento para sus viñedos en las cimas  
aledañas a Gredos, sin olvidarse tampoco  
de los olorosos abrigos prestados por  
jaras, sabinas, enebros y pinos.

  
RAMÓN ACÍN



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### LA SABINA

COSECHA: 2010

VARIEDAD: Selección de la parcela "Montazo";  
GARNACHA plantada en 1930 en los  
aledaños de la Sierra de Gredos, a 870  
metros, sobre suelos de gravas  
graníticas. Viricultura tradicional.  
El año 2008 se caracterizó por un  
verano fresco y bajas precipitaciones.

ELABORACIÓN: Vendimia manual en cajas y posterior  
fermentación con sus propias  
levaduras. Sin aditivos, acidificaciones,  
clarificaciones, filtrados, ni sulfitados.

CRIANZA: 13 meses en barricas de roble francés de  
500 litros de distintos usos.

Se muestra elegante, lleno de recuerdos silvestres, balsámicos y  
mucho mineralidad, que le otorga una personalidad auténtica.

VINOS DE MADRID  
DENOMINACIÓN DE ORIGEN  
SIN SULFITOS AÑADIDOS

Elaborado en la propiedad por  
VIÑEDOS DE SAN MARTÍN, S.L.U.  
SAN MARTÍN DE VALDEIGLESIAS,  
MADRID

Embotellado por: R.E. Nº 28/40372-M

 75cl e  
vinos de  
madrid  
Denominación de Origen  
Consejo Regulador D.O.  
Calidad y Garantía  
de Origen

L-08LS



**LABEL**  
Text by Ramón Acín

**PRESENTATION**  
75 cl. Bottles

## LA SABINA 2010

Denominación de Origen VINOS DE MADRID.

We present the first wine from Las Moradas de San Martín with no sulphur dioxide (SO<sub>2</sub>) added in any of the processes, from the vineyard to the winemaking, aging and bottling. This is possible because of the excellent growing conditions on the estate, the climate, the low pH of our Garnacha grapes and the quality of their polyphenols, together with careful production and aseptic conditions. Montazo plot, with loamy sandy soil (90-93% sand) of granite origin and rocky outcrops, pH 6.5. Planted in goblet form, 1,450 vines/ha. Yield for the year, 1,600 kg/ha with traditional vine-growing methods.

The weather highlights for the 2010 harvest were: rainfall with a drought in autumn and plenty of rain in winter and spring, with several storms in August and September, which helped ripen the grapes properly. As for temperatures, June was particularly cool, with a very hot summer, particularly at the end of August and beginning of September. A rapid increase in sugar concentration began at the beginning of September, threatening the quality of the grapes, which were not ripening properly. Rain was forecast for 17-18 September and it was decided to wait. This was the right decision as the water helped with proper ripening. A year of excellent grape health, with well-balanced fruit showing the outstanding acidity that allows us to work in our style. Double selection of grapes in the vineyard and on the table.

**Varieties:** Pure Garnacha in its terroir.

**Winemaking:** After destemming and maceration, fermentation with the grapes' own yeasts. Malolactic fermentation in the barrel with no added bacteria. Aged for 14 months in 500- and 225-litre lightly toasted French oak barrels, both new and with other uses. Afterwards, the coupage is made and blended for several months in a tank. It is bottled without clarifying, filtering or adding sulphites.

**Bottling date:** December 2013.

**Serving temperature:** 16 °C.

**Tasting note:** Picota cherry red, medium bodied. Aromas typical of the Garnacha variety in our wines, such as plums and aromatic plants like fennel and liquorice. In the mouth, it is powerful and full, with flavours of fruit and bitter chocolate. It is strongly mineral, finishing with excellent acidity.

**Other information of interest:** The winery is at an altitude of 870 m on the edge of the Gredos range of hills in the unique landscape of San Martín de Valdeiglesias in the southeast of the Madrid region. Around it are 21 ha of dry-cultivated old Garnacha vineyards on a soil of fine granite gravel, with low grape yield and a tough climate. We try to encapsulate the essence of Garnacha from these terroirs in the wine obtained as naturally and respectfully as possible.