

Label: Fragment of the short story written by Óscar Sipán for Las Moradas de San Martín



- Bottling date:

June 2024.

- Number of bottles produced:

14.868 of 75 cl
234 of 150 cl

- Serving temperature:

10-12 °C

- Alcohol:

13,5% VOL

- Weight of bottles:

395 gr

- Prizes:

- Bacchus: Gold.
- AEPEV: Best oaked white wine 2019, 2020 y 2021
- Top 100 PROWEIN 2022. Best of Spain
- Decanter: Silver.
- 90 p Parker
- 90 p James Suckling.



INGREDIENTES/
INGREDIENTS
330kJ/79kcal

LAS MORADAS

DE SAN MARTÍN

2023

ALBILLO REAL

2023 was a very strange year in terms of weather. We had a warm autumn, with abundant rainfall at the end of November and the first week of December; then an extreme drought, which was surprising because there was no rain until the end of May, when it rained heavily for two weeks. On the other hand, the extreme spring drought brought the albillo flowering forward to the 10th of May (3 weeks earlier than in 2022, which was the 30th of May). We therefore began harvesting the Albillo Real on 31 July and the other grapes on 27 and 28 July. This was done in one week. On the other hand, the vintage is more floral and aromatic than the previous ones, perhaps with a lighter palate due to its less oxidative character, but with a good balance.

Vineyard: this very specific mountain terroir provides the essence of Las Moradas de San Martín. The old vineyards, dry and goblet-trained, on granitic and stony soils, are 100% organically farmed, with the utmost respect for the vine, producing grapes of excellent quality, with perfect acidity, good ripeness, great balance and health.

Harvest: by hand, in boxes, at night and then sorted at the table. Double harvest per plot. The most exposed bunches are picked first, followed a week later by the grapes protected by the leaves.

Winemaking process: by plots, some using traditional winemaking methods, others using hyper-oxidation. In this way we obtain the fullest expression of the grape variety, which is later transferred to the wine. Once the must has been drawn off, it is cooled for 24 hours to remove any solid particles. The fermentation process begins with the indigenous yeast of the grape. The wine is then aged for 8 months in used 500 litre French oak barrels. Bâtonnages are carried out every full moon, the last being in December.

Tasting notes: a traditional variety of great value for its uniqueness, with a tendency to oxidise, but with an elegant ageing capacity. Pale gold in colour, with delicate aromas of nectar, quince jelly, dried apricot, pear, honey, white flowers such as orange blossom and jasmine, as well as grapefruit peel and balsamic notes. A very original white wine for its savoury and rich palate, with a slightly salty finish (due to the minerality of the granite and its oxidative character) and a sweet sensation due to the glycerine. There is also a slight bitterness, very typical of this variety, which makes it truly distinctive, unique and, above all, very food-friendly. It goes well with a wide range of dishes such as rice, cheese, poultry, oily fish such as tuna or even hearty stews.

Currently, both the winery and the vineyards hold Organic Certificates.

