



- Bottling date:
February 2026.

- Number of bottles produced:
16.980 of 75 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.



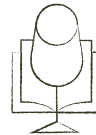
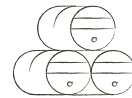
INGREDIENTES
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E(100ml) =
330kJ/79kcal

LAS MORADAS DE SAN MARTÍN

2025

ALBILLO REAL

The 2025 vintage began in the autumn of 2024, following an extremely dry and warm 2023. Rainfall in September and October marked a turning point, bringing cooler temperatures compared to previous years. Winter remained mild until late January, after which the season shifted to colder and significantly wetter conditions, extending into spring. Some frosts affected Albillo and Garnacha, although the vines demonstrated a strong capacity for regrowth. The unusually cool and wet spring was followed by an intensely hot and sustained June and July. Flowering took place in early June, with some coulure resulting in looser clusters. Despite the humidity, no issues with mildew or oidium were observed thanks to effective preventive measures. Summer was extremely dry, with no rainfall, although water reserves accumulated during spring supported good vine development. Albillo, harvested between August 7 and 13, showed good yields (2,600 kg/ha) and excellent quality, with healthy grapes and golden skins.



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.

