

Label: Fragment of the short story written by Marta Rivera for Las Moradas de San Martín



**- Bottling date:**

February 2022

**- Number of bottles produced:**

25.230 of 75 cl  
174 of 150 cl.

**- Temperatura de servicio:**

15-17 °C

**- Alcohol:**

14,5% VOL

**- Weight of bottles:**

395 gr

**- Prizes:**

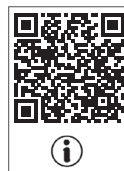
Real Casino de Madrid: Gold

Grenaches du Monde: Silver

Decanter: Silver, 2017

Mundus Vini: Gold, 2017

Asia Wine Trophy: Gold, 2018



INGREDIENTES/  
INGREDIENTS  
E(100ml) =  
348KJ /83kcal

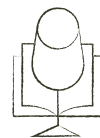
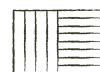
# LAS MORADAS

DE SAN MARTÍN

2019

## INITIO

The 2019 harvest was marked by an extreme drought, even more so if we compare it to the previous year, which was colder and rainier than average. Autumn was warm, with scarce rainfall, while the winter that followed was mild. As for spring, it was very dry, with no frosts. Summer began with normal temperatures, July being the warmest month of the whole season. Under these conditions, we were expecting an early harvest, but several storms at the end of August helped the grapes ripen properly and allowed us to start the harvest at the usual dates. The result: a vintage of excellent quality.



**Vineyard:** mountain plots with strong north-western winds. Located at almost 900m above sea level, on sandy, granitic soils, with a slightly acidic Ph. These goblet-trained, dryland, organic vineyards, on which we work on with biodynamic methods provide the essence of Las Moradas: low yields due to balanced soil, excellent raw material, impeccable acidity, good ripening, great balance, and perfect health.

**Harvest:** harvested by hand and stored in 20kg boxes. We start harvesting at night, the grapes go through a second selection process at the winery.

**Winemaking process:** harvested by hand and stored in 20kg boxes. We start harvesting at night, the grapes go through a second selection process at the winery.

**Tasting notes:** it displays all the typical traits of the garnacha grown on the rocky, granitic soils. Harmonious and subtle, this red wine has predominantly balsamic aromas, with hints of cherries, red plums, Mediterranean scrubland, wild berries and graphite, and nuances of granite. Fresh and lively on the palate, with a lingering, elegant finish. Also, because of its bouquet and overall balance, INITIO is a highly gastronomic wine.

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

