

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



**• Bottling date:**

November 2022.

**• Number of bottles produced:**

12.294 of 75 cl  
102 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, 2019



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

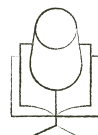
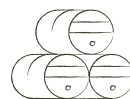
# LAS MORADAS

DE SAN MARTÍN

2020

## INITIO

The 2020 vintage was characterized by a mild autumn and a very rainy spring, leading to an early vegetative cycle. The spring frosts affected many plots significantly, and in a more or less random pattern. These frosts, together with a cold and rainy spring, led to clusters with lower weight, and thus lower yields. During the end of July and the beginning of August we experienced some heatwaves that brought the harvest forward by about a week. Additionally, some storms at the end of August helped the skins to ripen fully, and the harvest began on August the 28<sup>th</sup>, ending on September 18<sup>th</sup> with impeccable health. Overall, we are looking at a medium-high quality vintage, where the aromatic potential prevails over structure.



**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 gastronomical wine.

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

