

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



• Bottling date:

March 2021

• Number of bottles produced:

24.600 of 75 cl
210 of 150 cl

• Temperatura de servicio:

15-17 °C

• Alcohol:

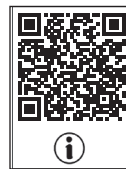
14,5% VOL

• Weight of bottles:

395 gr

• Prizes:

Real Casino de Madrid: Gold
Grenaches du Monde: Silver
Decanter: Silver, 2017
Mundus Vini: Gold, 2017



V.E. per 100 ML
348kJ / 83kcal

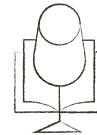
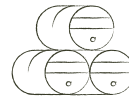
LAS MORADAS

DE SAN MARTÍN

2018

INITIO

The 2018 vintage was marked by extreme drought. A warm autumn with scarce rainfall gave way to a mild winter, which in turn was followed by an unusually warm and dry spring. Summer began with normal temperatures, which decreased at the end of July and gave way to cooler than average temperatures during the months of August and September. Due to these conditions, the grapes were harvested much earlier than usual. We began harvesting after a series of storms that helped the skins to ripen fully. Because of the reduced weight of the clusters, the yields were lower, but of great quality. Overall, an excellent vintage.



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.

