

Label: Fragment of the short story written by Espido Freire for Las Moradas de San Martín.



**- Bottling date:**

January 2021

**- Number of bottles produced:**

3.151 of 75 cl y 24 of 150 cl.

**- Service temperature:**

15-17 °C

**- Alcohol:**

15% VOL

**- Prizes:**

92 p Guía Peñín.

94 p Guía Gourmets.



INGREDIENTES  
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E(100ml) =  
353kJ/84kcal

# LAS MORADAS

DE SAN MARTÍN

2018

## LAS LUCES

LIBRO DIECIOCHO

The 2018 harvest in San Martín de Valdeiglesias was marked by a warm and dry autumn, followed by a moderate winter with plenty of rain and snow. The spring, on the other hand, was quite cool and cold until June. In addition, there were two major hailstorms, one at the end of May, which damaged the vine shoots and bunches before flowering, causing regrowth and differentiation of ripening between the main and secondary shoots. Finally, the summer was mild. Strangely, despite the damage and the rain, there were no diseases, thanks to the wind. As a result, the Garnacha plumped up at the last moment, greatly increasing the yield, with excellent ripening. These characteristics have allowed us to produce very round and aromatic wines, a high quality vintage. This is why we decided to make LAS LUCES, the most emblematic wine of the winery, which is only made in exceptional years when the weather and the vintage allow us to make great wines.

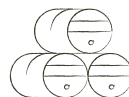


**Vineyard:** Red Garnacha from our "La Centenera" plot, planted with centenarian vines over an area of 3.25 hectares. Situated on a plateau on the Madrilenian side of the Sierra de Gredos, with strong north-westerly winds. Almost 900m above sea level, on granitic soils with a high sand and rock content, with a slightly acid pH. The vineyards are dry, goblet-trained, and are cultivated using traditional manual techniques, resulting in very low yields. This unique terroir provides the essence of LAS MORADAS, an excellent raw material, with impeccable acidity, good ripeness and great balance and health, resulting in a unique, high quality wine with character that ages elegantly.

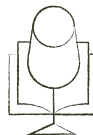


**Harvest:** hand picked and stored in boxes. Semi-nocturnal, with strict selection once in the cellar.

**Winemaking process:** the grapes are selected and destemmed before being placed in vats. The fermentation process starts naturally with the indigenous yeasts of the grapes. No corrections or additives are used during the three weeks the wine is kept in temperature-controlled vats. At the end of this process, the wine is decanted into new European oak barrels where it undergoes malolactic fermentation for 18 months with its own indigenous yeasts. The wine is then further enriched in 1450-litre foudres for a further 5 months before bottling. Bottled without filtration or clarification.



**Tasting notes:** Medium cherry colour. Aromas of wild berries with a strong predominance of balsamic, liquorice and graphite aromas. On the palate it is full-bodied, rich, with the typical minerality of dry grapes grown on granitic and rocky soils, with the slightly bitter finish and soft tannins typical of Garnacha. The result is an elegant and balanced wine. With its excellent natural acidity, this vintage will continue to develop with time in the bottle and has a long life ahead of it. This is the fifth vintage of LAS LUCES.



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

