



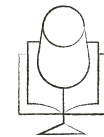
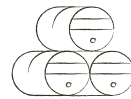
- Bottling date:
March 2020

- Number of bottles produced:
3.000 of 75 cl

- Serving temperature:
15-17 °C

- Alcohol:
14,5% VOL

- Prizes:
93 p. Cuadro de Honor. Gourmets Guide.
89 p. Guía Peñín.



LAS MORADAS

DE SAN MARTÍN

2016

LA SABINA

The 2016 harvest began with higher-than-average temperatures in autumn, but they dropped to the normal average once winter arrived. Spring was rainy and cold, which led to a delay in bud break, with the veraison being consequently delayed until mid-August. This was later compensated in August and September, as we experienced several heat waves that accelerated the harvest considerably. Other factors, as the absence of rain (we only experienced one storm on September 13th), and the fact that there was very little thermic difference between day and night temperatures, were also crucial to speeding up the harvest. Lastly, storms helped the

Vineyard: mountain plots at an altitude of almost 900 m above sea level, unirrigated on sandy soils and granitic rocks, of over 70 years old, managed with organic and biodynamic methods. Plots: "Montazo", "Boquerón" and "Centenera".

Harvest: by hand and stored in boxes. It is carried out at night, with a strict selection process once at the winery.

Winemaking process: the grapes are placed in vats by plots. After destemming, they are naturally preserved for three weeks by using the grapes' indigenous yeasts, with controlled temperature, so as to not lose their aromas. Hardly any intervention is applied, to avoid extractions. Once the malolactic fermentation is completed, also using the grapes' own yeasts, it is aged for a period of 10 to 16 months, with an average of 14 months in French oak barrels of 500 litres, in order to later blend the wines. Bottled without filtering or clarification.

Tasting notes: a unique wine made with red garnacha in the nude, without any kind of additives. With a slight oxidative evolution typical of the variety, it displays balsamic aromas common to Las Moradas wines, along with wild berries, cherry, and graphite. On the palate it is lively and vivacious, thanks to its natural acidity. Its elegance and roundness combine well with the rusticity of the variety. Slightly saline and mineral, due to the granitic soil on which it grows, as it seeks to capture the essence of the garnacha of these terroirs.

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

