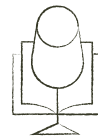
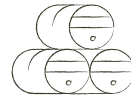
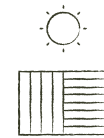


Label: Fragment of the short story written by Andrés Trapiello for Las Moradas de San Martín



- **Bottling date:**
November 2014
- **Number of bottles produced:**
7.974 of 75 cl
- **Serving temperature:**
15-17 °C
- **Alcohol:**
15% VOL
- **Prizes:**
Bacchus: Grand Gold
Grenaches du Monde: Silver
Asia Wine Trophy: Grand Gold
Carlos Falcó Contest: Gold



The year 2011 was warmer than usual, with above average annual temperatures. 489mm rainfall, distributed mainly in a very rainy winter and the first half of spring. Dry and warm summer. Some rainfall a week before harvest increased the quality and freshness of the grapes, resulting in an excellent vintage with great cellaring potential. This wine is only produced when the harvest gives us grapes of excellent quality.

Vineyard: red garnacha from our “La Centenera” plot, of centenary vines planted in an area of 3.25 hectares. Located on a mountain plateau on the Madriean side of Sierra de Gredos, with strong northwest winds. Almost 900m above sea level on granitic soils with high levels of sand and rock, with a slightly acidic pH. Although we work with organic methods on this vineyard, it's not certified yet.

Harvest: by hand and stored in boxes. Semi-nocturnal, with a strict selection process once at the winery.

Winemaking process: the grapes are vatted after being selected and destemmed. The fermentation process starts naturally, with the grapes' indigenous yeasts. No corrections are applied, or additives used during the three weeks that the wine is kept in vats with temperature control. After this process, it is devatted into new European oak barrels where it undergoes malolactic fermentation with the lees, also from indigenous bacteria, for 18 months. The wine is then further enriched in 1450-liter foudres for an additional 5 months before bottling. Bottled without filtering or clarifying.

Tasting notes: Full of nuances due to its great longevity, blending the terroir and the variety adapted to these high-altitude vineyards, with notes of orange peel, graphite, scrubland, wild berries, and a predominance of balsamic and soft wood that gives it great elegance and finesse. A complex, well-balanced, and well-rounded wine, with a medium-high cherry colour and a very lively and intense mouthfeel. Unique, very persistent and intense, designed for cellaring. A winemaking process based on maximum respect for the variety that can only be carried out when the weather and the vintages give us the opportunity to produce great wines. To date, from 2005 to 2021 there have only been six vintages in which Las Luces has been produced.

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

