



• **Bottling date:**
March 2022

• **Number of bottles produced:**
12.630 of 75 cl and 1.040 magnums of 1.5 l

• **Temperatura de servicio:**
15-16 °C

• **Alcohol:**
14,5% VOL

• **Prizes:**
Decanter: Bronze
90 p Parker
Concours Mondial de Bruxelles: Silver, 2016
James Suckling: 91 p.



V.E. POR 100 ML
365KJ / 7kcal

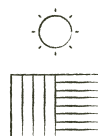
LAS MORADAS

DE SAN MARTÍN

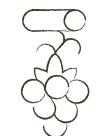
2020

SENDA

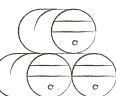
The 2020 vintage was characterized by a mild autumn and a very rainy spring, leading to an early vegetative cycle. The spring frosts affected many plots significantly, and in a more or less random pattern. These frosts, together with a cold and rainy spring, led to clusters with lower weight, and thus 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 28th, ending on September 18th with impeccable health. Overall, we are looking at a medium-high quality vintage, where the aromatic potential prevails over structure.



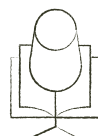
Vineyard: mountain plots at an altitude of almost 900 m above sea level. Dry-farmed, of between 40 and 85 years old, worked on using organic and biodynamic methods. These goblet-trained vines grow on granitic soils that have a sandy-loam texture (90-93% sand), providing a very fresh grape, with thick clusters and slightly larger berries, and a fruity and floral profile. Plots: "Panaderos" "Boquerón", "Los Corzos", "La Coja" and "Poniente".



Harvest: by hand, stored in 20kg boxes. After a thorough selection process, the grapes are de-stemmed and placed in vats.



Winemaking process: fermented with indigenous yeast, with gentle pump-overs. Aged for ten months in 500-liter French oak barrels. The wine is blended in tanks, and is bottled without fining or filtering, purified by natural processes, allowing time to do its work.



Tasting notes: very fresh, lively, and aromatic, it faithfully represents the essence of Las Moradas Garnacha – Terruño. Cherry colour, with aromas of plums and scrubland on a mineral background, a characteristic feature of these granitic soils. Intense, lingering finish.

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

