

Label: Fragment of the short story written by Luis Zueco for Las Moradas de San Martín



• Bottling date:

May 2023

• Number of bottles produced:

32.388 of 75 cl and 600 of 150cl.

• Service temperature:

15-16 °C

• Alcohol:

14% VOL

• Weight of bottles:

395 gr

• Prizes:

Decanter: Bronze

90 p Parker

Concours Mondial de Bruxelles: Silver, 2016

91 p James Suckling



INGREDIENTES
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E(100ml) =
365KJ/87kcal

LAS MORADAS

DE SAN MARTÍN

2021

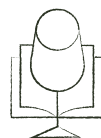
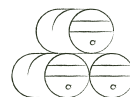
SENDA

The 2021 harvest began with a mild winter. However, the Filomena snowstorm brought record snowfall and extremely low temperatures in January. In early spring, some of the lower areas were affected by frost, but fortunately the higher areas were spared. We experienced spring-like weather until mid-July, with lower temperatures in June and early July and more thunderstorms than usual.

The high temperatures in the second half of July accelerated the harvest, bringing the ripening dates forward to the end of July and the first weeks of August, allowing us to start harvesting a week earlier than average.

On the other hand, the weather in September was much cooler than average due to several storms, which delayed the ripening process and slowed down the Garnacha harvest.

Our high-altitude plots have such special terroirs. These unirrigated plots of land, where we work exclusively with traditional methods, give us yields of excellent quality and remarkable health. This quality is combined with excellent acidity and a generally lower alcohol content.



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: fermentation is carried out by each plot separately with indigenous yeasts. Gentle and rather scarce pumping over, with no piageage (so as to prevent the skins from breaking), and a very early devatting, performed just before the fermentation process is over. Aged for ten months in European oak barrels of 500 litres, used in 3 to 5 previous vintages, or foudres, depending on the plot. The coupage is carried out in tanks, and the wine is later bottled without filtering or clarifying. The wine is cleaned naturally, allowing time to do its work during at least two winters.

Tasting notes: very fresh, lively and aromatic. On the nose it is true to its varietal characteristics, with floral, plum, wild berry and undergrowth (balsamic) and graphite aromas, on a mineral background. The palate is long, silky and elegant, with a straightforward finish. A wine that embodies the essence of the unique Garnacha of Las Moradas.

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

