

# LAS MORADAS DE SAN MARTÍN



**LABEL**  
Text by Óscar Sipán

**AWARDS**  
2009 Vintage  
Gold Bacchus, Unión Española de Catadores, Spain.  
2012 Vintage  
Gold: Grenaches du Monde



## SENDA 2012

The year 2012 saw one of the lowest rainfalls since records began in San Martín de Valdeiglesias, with only 297mm of rain on the estate; our average over the last 10 years has been 547mm. Autumn and winter were extremely dry with mild temperatures, although spring was normal for the region. Summer started in June with a fierce heat that continued until the end of September, and was dry with only one light storm at the end of July.

In these conditions, our older vines with deep, well-established roots were capable of finding moisture in the lower layers of the soil, which results in an extra element of quality. Despite being a difficult year due to the drought, the vines stood up to the extreme heat better than others in the area, many of which produced dry, raisin-like grapes that did not fully mature. An increase in sugar content of the grapes was noted early in September, which signalled the start of the harvest. The grapes were smaller and less tightly packed on the bunch than in previous years. Optimum conditions in terms of plant health in the vineyard were achieved and grapes were hand selected twice; firstly in the vineyard and later on the sorting table.

**Varieties:** Garnacha from the Corzos, El Camino, Boquerón, La Coja and Poniente vineyards. Granite-based soil with sandy loam texture (90-93% sand) and a pH level of 6.5. Bush-style planting with 1,450 vines per hectare and a harvest yield of 2,220 kg/hectare. All viticulture is organic.

**Vinification:** Stalk removal and maceration were followed by fermentation using the grapes' own yeast, which included gentle pumping over. Malolactic fermentation took place in the tank without the addition of bacteria and the wine underwent the ageing process in French oak barrels for a period of ten months. The barrels used were of different size and age according to the characteristics of each vineyard. Meticulous blending in tank before bottling without clarification or filtration.

**Bottling:** February 2015.

**Serving temperature:** 15-17 °C

**Tasting Notes:** Fresh and aromatic, this wine truly represents the spirit of terroir of the Garnacha from the Las Moradas estate. Attractive and stable cherry-red colour. This wine reveals typical characteristics of the Garnacha variety; floral aromas alongside those of plum and low mountain scrub against a mineral background typical of granite-based soil. The personality of the fruit is strong with subtle hints of oak enhancing the overall experience. Satisfying on the palate with a lingering finish.