

LAS MORADAS

DE
SAN MARTÍN

ALBILLO REAL 2018

The 2018 harvest was marked by a very warm and dry autumn and a very cold and long winter, with intense rains and snowfalls, which practically annulled spring. A year affected by two very important hailstorms that, strangely but thanks to the wind, did not produce diseases despite the damages and the rains.

Albillo 2018 was harvested at the end of August with very low outputs due to frost, but with very good ripening. Thus obtaining very round and aromatic wine.

Vineyard: Ecologic viticulture. "El Pañuelo", "El Andrinoso" y "Las Pasaderas", Vineyards planted between the 30 and 40.

Vinification: Completely separated depending on the parcels. The process begins with a 24 hours cold maceration. Then, the grape bunches are pressed and sent into tanks till the fermentation takes place naturally with the living yeast for three weeks. After that, the wine goes into 300 and 500 liters French oak barrels for around 6 months with fortnightly battônages. The 30 % was elaborated without sulfites to give the wine a better taste and mouth filling. After the cold winter, required for a natural cleaning of the wine, it was put into bottles without clarifying or filtrating.

Bottling: May 2018

Serving temperature: 8-10 °C.

Tasting Notes: Pale color and aromas that reveal sweet notes of honey, pear, jasmine or orange skin. A well-structured wine, silky and unctuous that ends with a mineral and saline finish boosted by a light bitterness and a well-balanced acidity.

Other interesting data: The winery sits at 870m above sea level, on the fringes of the Sierra de Gredos, in the unique landscape of San Martín de Valdeiglesias (south-east of Madrid). Twenty-one hectares of vineyards surround the winery, and boast impressive old Garnacha vines. They sitted in fine-gravel soil, granite in origin, and faced up to an austere climate, resulting in low grape outputs.

