

LAS MORADAS

DE
SAN MARTÍN

Garnacha

LA SABINA

2011

2011 was warmer than normal. Rainfall of 489 mm was basically distributed in the winter and early spring. A warm, dry summer. A storm before the harvest helped the grapes ripen well and overcome the stress suffered by the vines. The harvest took place between 16 September and 5 November. Grapes of very high quality and an average yield of 2.337 kg/ha.

Vineyard: Located at 900 meters above the sea level in a mountain plateau in the Sierra de Gredos's Madrilenian slope, the area is characterized by great northwesterly winds. A total of 21 hectares of rainfed agriculture and planted in gobelet pruning method make up the scenery of our organic, ancient and historic vineyards. In terms of soil, it features granitic sand and rock soils, with slightly acidic pH. This terroir provides the essence of Las Moradas, excellent raw material with perfect acidity, good maturation and great balance. All this combined with an exceptional sanitary state that provides us very personal wines that age elegantly in time.

Vinification: Once destemmed, the grapes are moved to the tanks depending on the parcels and will stay in there for three weeks. Is in the tanks where the fermentation takes place naturally with the yeast living in the grape, without additives or regulators. A control of the temperature will be then necessary to not to lose the flavors, aromas and extractions. Once the malolactic fermentation finishes, also with native yeast, the barrel aging starts. The wine will age between 10 and 16 months with a medium time of 14 month in 500 liters French oak barrels. Finally, depending on the parcels, we will blend the wines to create the best LA SABINA.

Bottling: March 2014.

Serving temperature: 15-17 °C



Tasting Notes: One of the very best vintages until today. A very complex, rounded and well-balanced wine. It has need so much time to show its identity but it is still has a long way to go. This vintage features a great aging capacity. Despite having about 6 years, the wine is very fresh, bright and intense. It reveals the essence of the Grenache typical of these lands from sixty years old vines and a winemaking process as natural and respectful as possible.