

LAS MORADAS

DE
SAN MARTÍN

Garnacha

INITIO

2011

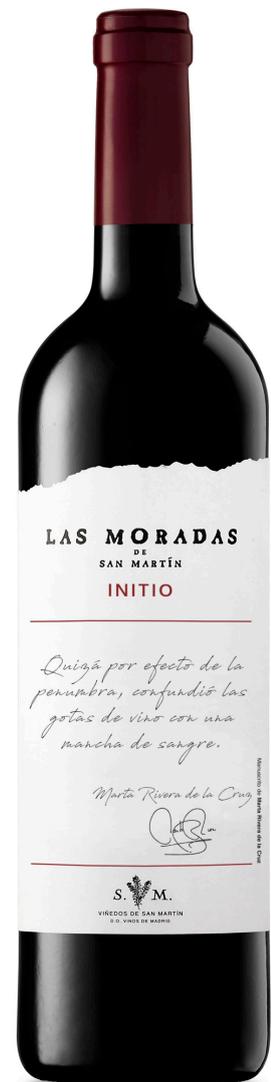
2011 was warmer than normal. Rainfall of 489 mm was basically distributed in the winter and early spring. A warm, dry summer. A storm before the harvest helped the grapes ripen well and overcome the stress suffered by the vines. The harvest took place between 16 September and 5 November. Grapes of very 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: The grapes were selected by plot and underwent cold pre-fermentation maceration in tanks for a week. This was followed by natural fermentation using yeast present in the grapes over a period of three weeks, without any additives or corrective measures being used. Once malolactic fermentation had taken place, the wine underwent ageing in French oak barrels for a total of 14 months, and was later blended to achieve the required couple. The wine was bottled without filtering or clarification.

Bottling: July 2014.

Serving temperature: 15-17 °C



Tasting notes: Clean and bright with deep cherry red colour giving way to an attractive crimson tinge at the rim. The Garnacha is clearly distinguishable on the nose, a variety with great aromatic complexity. Subtly sweet aromas reveal blackberry jam, prunes, orange blossom, liquorice and cocoa alongside a variety of wild, aromatic plants on a mineral background. On the palate it is lively, elegant, mouth-filling and structured with a deep, lingering persistence that makes it unique. Perfect as an accompaniment to all kinds of meat, stews, casseroles, cured meats, cheese, tuna, rice and pasta.