

LAS MORADAS

DE
SAN MARTÍN

Garnacha

INITIO

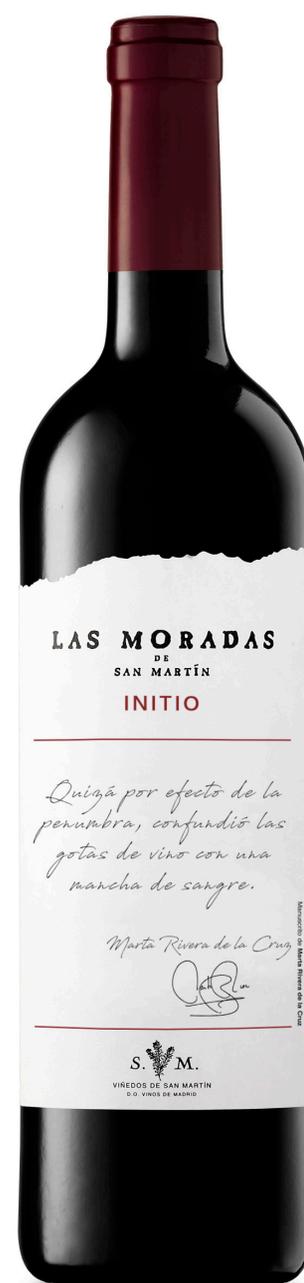
2013

The 2013 harvest in San Martin de Valdeiglesias was marked by a normal Autumn, a rainy, cold and long Winter, that practically took over Spring and gave way almost directly to Summer, which was dry and hot, with no summer storms, including the month of September. The grapes were delayed and in greater quantity than other vintages, but due to the rain during the flowering period, the bunches were left loose, and they were able to grow comfortably. At the end of the cycle, the plant was a little stressed by the heat, but in the end, in stages, it ripened correctly. Halfway through the harvest, heavy rainfall delayed the end of the vintage and caused more kilos to be picked up in the end. Excellent vintage in terms of quality and health.

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 coupage. The wine was bottled without filtering or clarification.

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.



Bottling:
July 2015.

Serving temperature:
15-17 °C