

# LAS MORADAS

DE  
SAN MARTÍN

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Garnacha LIBRO DIEZ. LAS LUCES 2010

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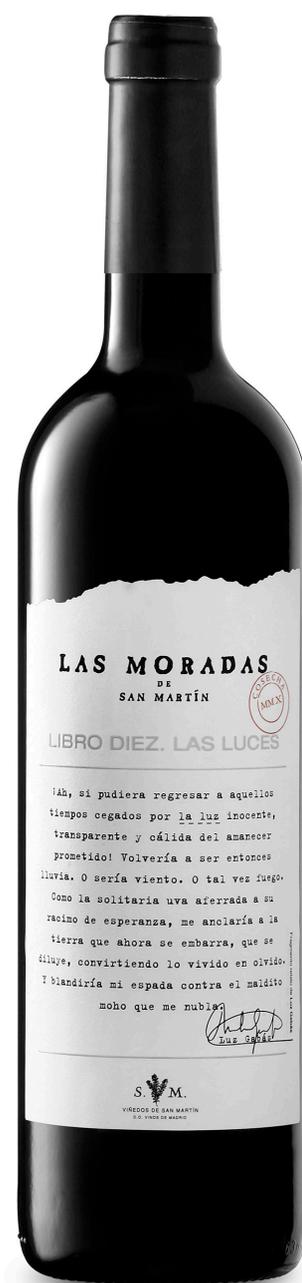
A mild and rainy winter followed by a spring with frequent rains that helped endure the rest of the year. In July the heat arrived, along with a heavy drought that lasted until the end of summer. The rain arrived mid September giving the grapes the opportunity to finish the ripening process and obtain a higher quality. This quality allowed us to develop this years Las Luces, an opportunity we don't get every year.

**Vineyard:** Ecological and biodynamic. Unique selection of La Centenera plot, which is over one hundred years old and covers an area of 3.25 hectares. Located on a mountain high plateau in the Madrilenian slope of the Sierra de Gredos with great northwesterly winds. Almost 900m high on granitic soils of sand and rock, with slightly acidic pH. This particular terroir provides the essence of Las Moradas, an excellent raw material with impeccable acidity, good maturation great balance and health status that gives us very unique wines that age elegantly in time.

**Vinification:** Once the grapes had been destemmed, there were taken to tank and underwent cold pre-fermentation maceration. Natural fermentation followed with the grapes' own yeast, without resorting to additives or other corrective measures.

**Ageing:** Natural malolactic fermentation took place on the lees in new, 500 litre French-oak barrels, for a period of 12 months. The wine was left to age further in the same barrels for a further 8 months. . Bottling without clarification or filtration.

**Tasting Notes:** A clean and brilliant wine with a deep red cherry colour. The tantalizing fusion of the Garnacha and oak bring together a wide range of complex aromas on the nose; blackberry jam, raisins, liquorice and cocoa against a mineral background with balsamic nuances of rosemary and thyme. Notes of orange blossom are revealed as the wine slowly opens up. The wine packs a punch on the palate. It is elegant, mouth-filling and well structured with a delightful meatiness and pleasant persistence. A wine with great personality which will further improve over time. Ideal as an accompaniment to all kinds of meat, sews, cured meat products, cheese, red tuna, rice and pasta.



Bottling:  
March 2011.

Serving temperature:  
15-17 °C