

LAS MORADAS

DE
SAN MARTÍN

ALBILLO REAL 2019

The 2019 harvest in San Martín de Valdeiglesias was marked by a year of extreme drought, especially if we compare it to the previous year, which was cooler and rainier than usual.

We experienced a warm autumn with scarce rainfall, a mild winter followed by a warm and very dry spring, without frosts. As for the summer, it was characterized by normal temperatures, which were higher in July, but lower than average in August. These conditions moved the harvest forward significantly, also resulting in very good yields in our vineyards, with many small, loose and healthy clusters. The Albillo, a grape that ripens quite early, underwent its first harvest (we harvested twice per plot) the 6th of August, and was completed on the 19th. On our high altitude plots, a very good production and quality was obtained. Overall, the 2019 harvest was characterized by very round, aromatic wines.

Vineyard: Mountain plots worked with biodynamic and ecologic dry farming on granite sand soils, planted between the 30s and 40s such as "El Pañuelo", "Juez", "Pasaderas" y "Andrinoso".

Vinification: Non-interventionist, manual, semi-nocturnal harvest, carried out plot by plot. Clusters are pressed whole and vatted until the fermentation process begins naturally by means of the grape's own yeast. This goes on for three weeks. Once fermented, it is aged for 6 months in used French oak barrels of 500 litres, with bâtonages each full moon. 30% is elaborated without sulphites, providing greater richness, complexity and creaminess. The wine is cleaned naturally by means of winter cooling and racking, without clarification or filtering.

Notes of the Albillo: A traditional and historical and variety of great value because of its singularity.

Tasting Notes: Pale in colour, with aromas reminiscent of quince jelly, pears, honey, white flowers such as orange blossom or jasmine. A truly original white wine due to its unctuous palate, silky with a lightly saline finish (thanks to the minerality provided by the granite soil) and enhanced by a slight bitterness characteristic of the variety that makes it highly gastronomic.



Bottling: April 2020

Serving temperature: 8-12 °C.