

# LAS MORADAS

DE  
SAN MARTÍN

Garnacha

LA SABINA

2014

2014 was a very warm year, one of the warmest reported, alongside 2011 and 2006. A year that was saved by the yearly rainfall in the area, about 503mm. The rainfall was distributed mainly in autumn and winter, being very scarce in spring and summer. These seasons were also, with some storms at the end of summer, which led to an excellent harvest, with perfect ripening and yields of 2,420 kh/ha.

Harvest: By hand, carried out at night, the clusters are stored in crates until their arrival at the winery, where they pass a thorough selection at the table. Ahead of other years, this harvest took place between September the 12th and 18th.

Vineyard: Located on a mountain plateau, on The Madrilean side of Sierra de Gredos, with great winds from the northwest, and at almost 900m above sea level, on rocky granitic soil, with a slightly acidic Ph. The landscape of these old historical vineyards, worked organically, is made up of a total of 21 hectares of vines in goblet formation and strictly dry land. This unique terroir provides a raw material with excellent acidity, great balance and good ripening, with an impeccable health, to achieve very personal wines that age elegantly over time.

Vinification: The grapes are placed in vats by plots. After de-stemming, they are naturally preserved for three weeks by using the grapes' own yeasts, with controlled temperature, so as not to lose their aromas. Hardly any intervention is used, to avoid extractions. Once the malolactic fermentation is completed, also using the grapes' own yeasts, an aging process of between 10 and 16 months is carried out, with an average of 14 months in French oak barrels of 500 liters of different uses, depending on the plot, in order to later blend the wines. It's later bottled without filtering or clarification.

Tasting Notes: Despite of being aged and elaborated using only the grapes as raw material, without any preservatives, this wine remains lively, with a very vivacious palate filled with balsamic hints, representative of the most authentic grape of Sierra de Gredos, together with the wild berry aromas. An elegant wine, that reflects the warmth of the year, and the rustic character of the variety. Slightly saline and mineral touches given by the granitic soil on which it rests, as it seeks to capture the essence of Garnacha in these terroirs of dry land vineyards of more than sixty years of age, in the most respectful way possible.



Bottling: December 2016

Serving temperature: 15-17°C