

# LAS MORADAS

DE  
SAN MARTÍN

Garnacha

SENDA

2018

The 2018 harvest in San Martín de Valdeiglesias was characterized by an extremely dry year. Marked by a warm autumn with scarce rainfall, winter was mild, with no frosts, followed by a warm and dry spring. As for summer, normal temperatures were registered, being warmer in July and colder than normal in August and September. These conditions significantly anticipated the harvest, as it began after a series of storms that helped complete the ripening of skins. It started on August 19<sup>th</sup>, ending on September 18<sup>th</sup>. Although the Garnacha vines produced smaller quantities due to the lower weight of the clusters, their quality was very high, focusing on the aromatic aspect, rather than the structure.

**Vineyards:** organic viticulture. This unique mountain terroir provides the essence of Las Moradas: old dryland goblet-trained, dry-farmed vineyards, on rocky-granite soils, which provide grapes of excellent quality, impeccable acidity, good ripeness, great balance, and a perfect sanitary condition that gives us very personal wines that age elegantly over time.

**Plantation:** Goblet-trained, with 1,450 vines/ha.

**Vintage yield:** 2,100 kg/ha

**Varieties:** autochthonous Garnacha, perfectly adapted to the area, obtained through the combination of different plots “Panaderos”, “Corzos”, “Boquerón”, “La Coja” and “Poniente”. Granitic soil with a sandy-loam texture (90-93% sand).

**Vinification:** fermentation with indigenous yeasts with gentle and scarce pumping over. Very early de-stemming. Aging is carried out for about ten months in 500-liter French oak barrels of different uses, depending on each plot. The assemblage is carried out in tank until bottling, without any clarification or filtering, then cleaned by natural processes, allowing time to do its work over the course of two winters.

**Tasting Notes:** very clean, lively, and aromatic. It faithfully represents the spirit of Las Moradas Garnacha-Terroño. Cherry colour. Very varietal Garnacha with floral aromas, also of plum and scrubland with a highly mineral background, characteristic of the granitic soil. Long finish, with a pleasantly lingering mouthfeel.

**Label:** Fragment of the short story written by Luis Zueco for Las Moradas de San Martín.



**Bottling:**

February 2020

**Serving temperature:**

15-17 °C