

LAS MORADAS DE SAN MARTÍN

Garnacha

INITIO

2015

The 2015 harvest in San Marín de Valdeiglesias was marked by a mild autumn, followed by a long winter that started off as warm but then turned increasingly colder causing the upcoming spring to almost disappear. The brief spring was scarce in rainfall, giving way almost directly to summer in the month of May. Temperatures during this month, as well as during June and July were high. Temperatures in August went back to normal, and September was cooler during the first fortnight than in previous years. The rainfall during these months was above average as well.

Vineyard: Organic and biodynamic. Located on a mountain plateau on the Madrilenian side of Sierra de Gredos with strong north-westerly winds. Almost 900m above sea level, on granitic soils with high levels of rock and sand, as well as a slightly acidic pH. 21 hectares of goblet-trained strictly dry-farmed vines, the landscape of these old, historic vineyards remains unchanged over time. This unique terroir provides the essence of Las Moradas: low yields due to the balance of the soil, an excellent raw material with impeccable acidity, good ripening, great balance, and health that gives us distinctive wines that age elegantly over time.

Variety: Garnacha,

Harvest: By hand, overnight and in boxes, followed by sorting at the table once in the winery.

Vinification: After sorting, the grapes are placed in vats by parcels where they are kept until fermentation starts with the grapes' indigenous yeasts. No corrections are applied, or additives used, the fermentation lasting for three weeks with temperature control and almost no intervention. Once the malolactic fermentation is completed, also with indigenous bacteria, the wine is aged for an average of 14 months in 500-litre French oak barrels of different uses depending on the plot and assembly of the wine.

Tasting notes: Initio 2015 shows an oxidative evolution typical of the variety, full-bodied, personal and balanced. A harmonious wine, with aromas of cherry, red plum, scrubland, balsamic and mineral hints, being very fresh, lively, but persistent and elegant at the same time. This wine tries to capture the essence of the Garnacha grown in these terroirs, from over 60 years old vines, in the most respectful and natural way possible.

Label: Fragment of the short story "Brindis" written for Las Moradas by Spanish writer, Marta Rivera de la Cruz.



Bottling:
February 2018

Serving temperature:
15-17 °C