LAS MORADAS
DE SAN MARTÍN

— 2024 —

ALBILLO REAL

· **Bottling date:**
May 2025.

· **Number of bottles produced:**
11.784 of 75 cl
48 of 150 cl

· **Serving temperature:**
10-12 °C

· **Alcohol:**
13% VOL

· **Weight of bottles:**
395 gr

· **Prizes:**
·Bacchus: Gold.
·AEPEV: Best oaked white wine 2019, 2020 y 2021
·Top 100 PROWEIN 2022. Best of Spain
·Decanter: Silver.
·90 p Parker
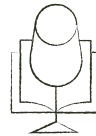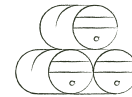·90 p James Suckling.

INGREDIENTES/
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330kJ/79kcal

Autumn was characterised by good rainfall in September and some in October, accompanied by high temperatures. Winter was mild, with January and the first half of February being unusually warm and dry due to the lack of precipitation and elevated temperatures. Finally, between 10 February and 15 March, colder weather arrived, bringing rain, snow, and frost. This helped delay the onset of budding, which had seemed imminent. Some losses occurred due to frost, impacting overall production. Spring remained cool and rainy until June, with alternating warm weeks, although overall temperatures stayed moderate. July and the first week of August were extremely hot. The summer heat continued, leading to early ripening of both Albillo Real and Garnacha Tinta. Grape quantity was the lowest in the winery's history, resulting in very limited, artisanal productions that respected the varietal character. These wines stand out for their exceptional quality and gastronomic personality.

Vineyard: this very specific mountain terroir provides the essence of Las Moradas de San Martín. The old vineyards, dry and goblet-trained, on granitic and stony soils, are 100% organically farmed, with the utmost respect for the vine, producing grapes of excellent quality, with perfect acidity, good ripeness, great balance and health.

Harvest: by hand, in boxes, at night and then sorted at the table. Double harvest per plot. The most exposed bunches are picked first, followed a week later by the grapes protected by the leaves.

Winemaking process: by plots, some using traditional winemaking methods, others using hyper-oxidation. In this way we obtain the fullest expression of the grape variety, which is later transferred to the wine. Once the must has been drawn off, it is cooled for 24 hours to remove any solid particles. The fermentation process begins with the indigenous yeast of the grape. The wine is then aged for 8 months in used 500 litre French oak barrels. Bâtonnages are carried out every full moon, the last being in December.

Tasting notes: a traditional variety of great value for its uniqueness, with a tendency to oxidise, but with an elegant ageing capacity. Pale gold in colour, with delicate aromas of nectar, quince jelly, dried apricot, pear, honey, white flowers such as orange blossom and jasmine, as well as grapefruit peel and balsamic notes. A very original white wine for its savoury and rich palate, with a slightly salty finish (due to the minerality of the granite and its oxidative character) and a sweet sensation due to the glycerine. There is also a slight bitterness, very typical of this variety, which makes it truly distinctive, unique and, above all, very food-friendly. It goes well with a wide range of dishes such as rice, cheese, poultry, oily fish such as tuna or even hearty stews.

Currently, both the winery and the vineyards hold Organic Certificates.