

June 2021

14.972 of 75 cl

363 of 150 cl

8-12 °C

13,5% VOL

395 qr

Bacchus: Gold

AEPEV: Best barrel white wine 2019, 2020

Top 100 PROWEIN 2022. Best of Spain.

Decanter: Silver

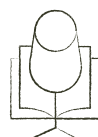
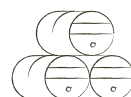
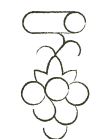
90 p Parker



## DE SAN MARTÍN

2021

The 2021 harvest began at Las Moradas de San Martín with the albillo real variety. After a very mild autumn and winter, we experienced a rainy spring, with the occasional frosts that affected many plots in a significant but somewhat unpredictable pattern. However, the heat waves experienced at the end of July and beginning of August sped up the harvest by a week compared to average dates. This resulted in high quality grapes for this 2020 vintage, with a higher-than-average aromatic intensity. Overall, a vintage of EXCELLENT quality for our albillo real



**Vineyard:** mountain plots, on which we work with organic methods. These dry-farmed vineyards, with sandy soils and granitic rocks, were planted in the 30's and 40's. Some of these plots are "El Pañuelo", "Juez", "Piñonera", "Ribera", and "Andrinoso".

**Harvest:** harvested by hand and stored in boxes. Once at the winery, the grapes go through a thorough selection process. Double harvest per plot: first, the clusters that are most exposed to sunlight; later on, the grapes that are protected by the leaves.

**Winemaking process:** by parcels, some using traditional winemaking methods, others, by hyperoxidation. This way we achieve the fullest expression of the variety, which is later on translated to the wine. After extracting the must, it is cooled for 24 hours, helping to separate any solid particles. The fermentation process begins with the grape's indigenous yeast. The wine is then aged for 8 months in used 500-liter French oak barrels. We carry out *bâtonnages* every full moon, the last one being in December. 30% of the wine is produced without sulphites, providing greater richness, complexity, and creaminess. Finally, the wine is naturally filtered with the help of low temperatures and the racking process, avoiding the need to use any additional clarification or filtering.

**Tasting notes:** a traditional variety of great value for its uniqueness, with a tendency towards oxidation, but an elegant aging capacity. Pale in colour, with delicate aromas reminiscent of nectar, quince jelly, pears, honey, white flowers (orange blossom and jasmine), accompanied with hints of grapefruit rind and balsamic aromas. An unctuous and silky mouthfeel give this wine a touch of uniqueness. Its slightly saline finish (due to the minerality provided by the granite) is reinforced by a subtle bitterness, very typical of this variety. All these elements combined turn our Albillo Real into a truly distinct, unique, and above all, food-friendly wine.

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

