

Label: Fragment of the short story written by Óscar Sipán for Las Moradas de San Martín



• **Bottling date:**  
July 2023

• **Number of bottles produced:**  
15.398 of 75 cl  
294 of 150 cl

• **Serving temperature:**  
8-12 °C

• **Alcohol:**  
13,5% VOL

• **Weight of bottles:**  
395 gr

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



V.E. POR 100 ML  
330kJ / 79kcal

# LAS MORADAS

DE SAN MARTÍN

2022

## ALBILLO REAL

The 2022 harvest began in Las Moradas de San Martín with Albillo Real. The winter of 2022 started off cold and particularly dry. Spring was rainy, with very high temperatures from May onwards, as usually during summer. In June, July and the first days of August, there were numerous heat waves and generally high temperatures without storms, which accelerated the ripening process. As a result, the quantity of grapes harvested was similar to that of the previous year, perhaps with slightly less weight due to the lack of rain.

All in all, a vintage of excellent quality and yield.

**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:** This variety ripens very early in the summer, which is why it is also called "tempranales", it is 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.

