

Label: Fragment of the short story written by Javier Sierra for Las Moradas de San Martín.



• **Bottling date:**

January 2023

• **Number of bottles produced:**

1,904 of 75 cl y 24 of 150 cl.

• **Service temperature:**

15-17 °C

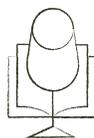
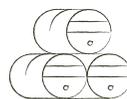
• **Alcohol:**

15% VOL

• **Variety:** Garnacha Tinta 100%



INGREDIENTES  
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E(100ml) =  
353kJ/84kcal



The 2020 vintage experienced a mild autumn and winter, followed by a very rainy spring. Consequently, the vegetative cycle was slightly earlier than average, with some spring frosts that significantly and somewhat unpredictably impacted many plots. This resulted in low yields of Garnacha Tinta and poor fruit set due to the cold, rainy spring. Meanwhile, heatwaves at the end of July and beginning of August brought forward the harvest by around a week compared to average. Storms in late August helped the skins to finish ripening, and the harvest of this plot began in early September in impeccable sanitary condition. In summary, this is a medium-to-high-quality vintage, with wines that are very rounded and aromatic. This excellent harvest led to the decision to produce Las Luces, the winery's iconic wine, which is only made in exceptional years.

**Vineyard:** organic single-vineyard wine from La Centenera, a plot over one hundred years old covering 3.25 hectares, is harvested only in years when climatic conditions deliver grapes of excellent quality. Located on an elevated land area on the Madrid side of the Sierra de Gredos, exposed to powerful northwesterly winds. Nearly 900 metres above sea level on rock-based soils of sand and stone, with a marginally acidic pH level. The vines are bush-trained and dry-farmed, cultivated manually and traditionally with very low yields. This unique terroir provides the essence of Las Moradas: excellent raw materials with impeccable acidity, good ripeness and balance, and ideal sanitary conditions. The result is a unique, high-quality wine with character that ages very elegantly over time.

**Harvest:** manually harvested in semi-nocturnal conditions, followed by sorting on a table.

**Winemaking process:** after selection and destemming, the grapes from this plot are placed in vats, where they begin to ferment naturally with the help of the indigenous yeasts present on the grapes, without the addition of any corrections or additives. This process takes sixteen days, during which time the temperature is controlled and minimal intervention is employed to avoid over-extraction. The wine is then transferred directly into new European oak barrels for malolactic fermentation on the lees with indigenous bacteria for 21 months. After this, it is transferred to 1,450-litre foudres for a further five months to mature before bottling. The wine is bottled unfiltered and unfinned, relying on natural clarification over time.

**Tasting notes:** cherry colour with medium depth. It has varietal aromas of wild berries with dominant balsamic notes, liquorice, graphite, hints of liqueur bonbon and pencil shavings. It is broad and unctuous on the palate, with the characteristic minerality of dry-farmed vines on granitic, rocky soils, and a slightly bitter finish with the gentle tannins typical of Garnacha. The result is an elegant, well-balanced wine. This vintage has excellent natural acidity, allowing it to evolve slowly in the bottle and enjoy a long life.

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

