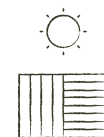




- **Bottling date:**
february 2018
- **Number of bottles produced:**
14.980 of 75 cl
- **Serving temperature:**
15-17 °C
- **Alcohol:**
15% VOL
- **Prizes:**
93 p. Cuadro de Honor. Gourmets Guide.
89 p. Guía Peñín.



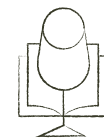
Vineyard: mountain plots at an altitude of almost 900 m above sea level, unirrigated on sandy soils and granitic rocks, of over 70 years old, managed with organic and biodynamic methods. Plots: "Montazo", "Boquerón" and "Centenera".



Harvest: by hand and stored in boxes. It is carried out at night, with a strict selection process once at the winery.



Winemaking process: the grapes are placed in vats by plots. After de-stemming, they are naturally preserved for three weeks by using the grapes' indigenous yeasts, with controlled temperature, so as to not lose their aromas. Hardly any intervention is applied, to avoid extractions. Once the malolactic fermentation is completed, also using the grapes' own yeasts, it is aged for a period of 10 to 16 months, with an average of 14 months in French oak barrels of 500 litres, in order to later blend the wines. Bottled without filtering or clarification.



Tasting notes: a unique wine made with red garnacha in the nude, without any kind of additives. With a slight oxidative evolution typical of the variety, it displays balsamic aromas common to Las Moradas wines, along with wild berries, cherry, and graphite. On the palate it is lively and vivacious, thanks to its natural acidity. Its elegance and roundness combine well with the rusticity of the variety. Slightly saline and mineral, due to the granitic soil on which it grows, as it seeks to capture the essence of the garnacha of these terroirs.

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

