

LAS MORADAS

DE
SAN MARTÍN

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LA SABINA

EL LEGADO DE UN HÁBIL BEBEDOR

Respetuoso, apostó por los favores del
viento para sus viñedos en las cimas
aledañas a Gredos, sin olvidarse tampoco
de los olorosos abrigos prestados por
jaras, sabinas, enebros y pinos.


RAMÓN ACÍN



LABEL

Text by Ramón Acín

PRESENTATION

75 cl. Bottles

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COSECHA: 2008.

VARIEDAD: Selección de la parcela "Montazo";
GARNACHA plantada en 1930 en los
aledaños de la Sierra de Gredos, a 870
metros, sobre suelos de gravas
graníticas. Viticultura tradicional.
El año 2008 se caracterizó por un
verano fresco y bajas precipitaciones.

ELABORACIÓN: Vendimia manual en cajas y posterior
fermentación con sus propias
levaduras. Sin aditivos, acidificaciones,
clarificaciones, filtrados, ni sulfitados.

CRIANZA: 13 meses en barricas de roble francés de
500 litros de distintos usos.

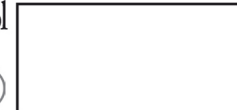
Se muestra elegante, lleno de recuerdos silvestres, balsámicos y
mucho mineralidad, que le otorga una personalidad auténtica.

VINOS DE MADRID
DENOMINACIÓN DE ORIGEN
SIN SULFITOS AÑADIDOS

Elaborado en la propiedad por
VIÑEDOS DE SAN MARTÍN, S.L.U.
SAN MARTÍN DE VALDEIGLESIAS,
MADRID

Embotellado por: R.E. Nº 28/40372-M

L-08LS



LA SABINA 2008

Denominación de Origen VINOS DE MADRID.

Las Moradas de San Martín winery presents its first ever wine not to have received sulphur dioxide treatments (SO₂) in any of the wine-making processes, neither in the vineyard, nor during production, ageing and bottling. The outstanding characteristics of the estate and absence of aseptis together with the low pH and high quality polyphenols of our Garnacha grapes have allowed this, in addition to the meticulous care taken in every step of the process.

The Montazo vineyard, granite in origin, has rocky outcrops and sandy loam soil (90-93% sand) and a pH content of 6.5. Bush-style planting with 1,450 vines per hectare. Harvest yield 1,600 kg per hectare based on traditional viticulture.

The 2008 harvest had a particularly low yield due to the coulure that occurred after rainfall during flowering, resulting in loose bunches. A relatively cool summer brought about long and thorough ripening. Excellent quality with natural, well-balanced acidity, characteristic of the estate. Double hand selection of grapes; firstly in the vineyard and then on the sorting table upon arrival at the winery.

Varieties: Garnacha

Vinification: Destemming and maceration prior to fermentation with the grapes' own yeast. Malolactic fermentation in barrel without the addition of bacteria. Ageing for 13 months in lightly toasted new French oak barrels of 225 and 500 litre capacity, all of different usage. After coupage, the wine was left to fully blend and settle in tank for several months. Bottling without clarification, filtration or the addition of sulphur.

Bottling: March 2011.

Serving temperature: 16 °C

Tasting Notes: Picota cherry red colour of medium intensity. Pleasant aromas characteristic of the Garnacha variety on the nose; plums, liquorice and aromatic plants such as fennel. Powerful on the palate with excellent acidity. Mouthfilling fruit and a hint of dark chocolate give way to a lingering mineral finish.

Other interesting data

The winery sits at a height of 870m above sea level, on the fringes of the Sierra de Gredos, in the unique landscape of San Martín de Valdeiglesias to the south-east of Madrid. Twenty-one hectares of vineyards surround the winery, and boast impressive old Garnacha vines. They sit in fine-gravel soil, granite in origin, and face up to an austere climate, resulting in low grape yield.