

LAS MORADAS DE SAN MARTÍN

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En la antigüedad, denominaban a los filósofos "catadores de mundo". Ahora que sueñan más los espantapájaros que los hombres, atrévete a catar el mundo: toca, huele, paladea, utiliza los sentidos animales, del animal que fuimos. Despierta al catador que llevas dentro.


Oscar Sipán



Texto original de Oscar Sipán

LAS MORADAS DE SAN MARTÍN

GARNACHA SENDA 2012

En los aldeaños de la Sierra de Gredos, a 870 metros de altitud, sobre gravas graníticas, están plantados los viejos viñedos de uva Garnacha con las que hemos elaborado este vino.

Viticultura: orgánica.

Vendimia: manual en cajas y posterior elaboración natural.

Crianza: 10 meses en barricas de roble francés.

Es un vino fresco y aromático que representa el espíritu de la Garnacha-Terruño de Las Moradas, mostrándose elegante, con mucha personalidad.

BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTIENE SULFITOS, CONTAINS SULPHITES. INDEHOLDER SULFITTER, SISÄLTÄÄ SULFIITTEJA, INNEHÅLLER SULFITER. SUDÉTÝJE YRA SULFITAI.

VINOS DE MADRID
DENOMINACIÓN DE ORIGEN

75cl e
15% vol



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

Embotellado por: R.E. Nº 28/40372-M



vinos de
madrid
Denominación de Origen
Consejo Regulador D.O.
Calidad y Garantía
de Origen

LABEL

Text by Óscar Sipán

PRESENTATION

75 cl.

AWARDS

2009 Vintage

Bacchus de Oro, Unión Española de
Catadores, Spain.

2012 Vintage

Gold: Grenaches du Monde

SENDA 2012

Denominación de Origen VINOS DE MADRID.

The year 2012 saw one of the lowest rainfalls since records began in San Martín de Valdeiglesias, with only 297mm of rain on the estate; our average over the last 10 years has been 547mm. Autumn and winter were extremely dry with mild temperatures, although spring was normal for the region. Summer started in June with a fierce heat that continued until the end of September, and was dry with only one light storm at the end of July.

In these conditions, our older vines with deep, well-established roots were capable of finding moisture in the lower layers of the soil, which results in an extra element of quality. Despite being a difficult year due to the drought, the vines stood up to the extreme heat better than others in the area, many of which produced dry, raisin-like grapes that did not fully mature. An increase in sugar content of the grapes was noted early in September, which signalled the start of the harvest. The grapes were smaller and less tightly packed on the bunch than in previous years. Optimum conditions in terms of plant health in the vineyard were achieved and grapes were hand selected twice; firstly in the vineyard and later on the sorting table.

Varieties: Garnacha from the Corzos, El Camino, Boquerón, La Coja and Poniente vineyards.

Granite-based soil with sandy loam texture (90-93% sand) and a pH level of 6.5. Bush-style planting with 1,450 vines per hectare and a harvest yield of 2,220 kg/hectare. All viticulture is organic.

Vinification: Stalk removal and maceration were followed by fermentation using the grapes' own yeast, which included gentle pumping over. Malolactic fermentation took place in the tank without the addition of bacteria and the wine underwent the ageing process in French oak barrels for a period of ten months. The barrels used were of different size and age according to the characteristics of each vineyard. Meticulous blending in tank before bottling without clarification or filtration.

Bottling: February 2015.

Serving temperature: 15-17 °C

Tasting Notes: Fresh and aromatic, this wine truly represents the spirit of terroir of the Garnacha from the Las Moradas estate. Attractive and stable cherry-red colour. This wine reveals typical characteristics of the Garnacha variety; floral aromas alongside those of plum and low mountain scrub against a mineral background typical of granite-based soil. The personality of the fruit is strong with subtle hints of oak enhancing the overall experience. Satisfying on the palate with a lingering 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.