

LAS MORADAS DE SAN MARTÍN



ALBILLO REAL

2020

The 2020 harvest starts for Las Moradas de San Martín with the Albillo Real. A very early variety, called “tempranales” for precisely this reason. Due to a mild autumn and a very rainy spring, the vegetative cycle progressed somewhat ahead of average, some spring rains affecting many plots significantly. The heat waves at the end of July and beginning of August bring forward its harvesting date by about a week, resulting in a good yield and a perfect health for the Albillo Real. For this variety, the 2020 harvest was of excellent quality. We began the harvest on the 10th of August, dividing it into two phases to achieve greater quality grapes. We started with the more sun-exposed and sun-gilded clusters, leaving the clusters that were protected and hidden by the vine’s leaves for the final stretch of the harvest. High quality Albillos are expected for this 2020 vintage, with above normal aromatic intensity.

Vineyard: Mountain plots with organic and biodynamic dry-farmed winegrowing on sandy soils and granitic rocks planted in the 30’s and 40’s, such as “El Pañuelo”, “Juez”, “Piñonera”, “Ribera” and “Andrinoso”.

Vinification: By plots, some by traditional methods and others by hyper-oxidation allowing for greater representation of the variety in the wine, without interventionism, semi-nightly manual harvest. Direct pressing of whole bunches, the juice is cooled and decanted after 24 hours, and fermentation begins naturally with the grape’s indigenous yeasts. Once fermented, the wine is aged for 8 months in used 500-liter French oak barrels, with batonnages at each full moon. 30% is made without sulphites, providing greater richness, complexity, and a creamier texture. It is cleaned naturally by the cold of winter and racking, without being clarified or filtered. Last battonage in December.

Notes of the Albillo: A traditional and historical and variety of great value because of its singularity.

Tasting Notes: Pale color, aromas reminiscent of quince jam, pears, honey, white flowers such as orange blossom or jasmine, grapefruit peel and a balsamic finish. A very original white wine for its unctuous, silky palate with a slightly saline finish (due to the minerality provided by the granite) and enhanced by a slight bitterness typical of the variety that makes it very personal, unique, and gastronomic.

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

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Agricultura UE



Bottling:
June 2021

Number of bottles
14.972 de 75 cl
363 de 150 cl.

Serving temperature:
8-12 °C.