



30.000 maravedies 2018

Name: it was the price Don Álvaro de Luna paid Santa María monastery's monk to get 'Señorío de San Martín de Valdeiglesias'.

Soil: Grenache from different plots: Dehesa, Vista Alegre, Manzanillo and Maraños. Very weathered granitic soil. Sandy texture. Fresh, deep soils, rich in organic matter. Altitude between 650 and 850 m.

Characteristics: Area's wine. Organic vineyard. Harvested by hand in 12 kg boxes. Ages between 30 and 70 years. Yield from 3.500 to 4.000 Kg per ha. Small bunches. Cold pre-fermentation maceration. Fermentation in wooden vats of 3,000 to 4,500 liters and in stainless steel tanks. Native yeast. 90% whole grapes and 10% de-stemmed grapes. Pigeage. Natural malolactic fermentation. Aged on its own lees in foudres and French oak vats of 2,500 to 11,500 liters for 8 months. Aging of the blend for 2 months.

Varieties: 90% Grenache and 10% local varieties

Harvest: From 29th of August to 13th of September 2019.

Vintage: 12th vintage.

Botellas: 32.000 bottles and 120 magnum.