



2018 Marañones 30.000 Maravedies

Rating	Release Price	Drink Date	Producer: Marañones
92	\$22	2020 - 2024	From: Spain , Madrid , Vinos de Madrid , Gredos
Reviewed by	Issue Date	Source	Color: Red
Luis Gutiérrez	19th Nov 2020	November 2020 Week 3, The Wine Advocate	Type: Table

2018 is one of the best vintages in the recent history of Gredos, and the 2018 30.000 Maravedies has to be the finest to date for the cuvée. It's a wine that wants to show the character of San Martín de Valdeiglesias, using grapes from six different small plots of old vines, mostly Garnacha but with some 10% made up of other local varieties (mostly Morate) planted among pines, holms, olive and almond trees. It fermented with 100% whole clusters in 3,000- and 4,000-liter French oak vats with a 45- to 60-day maceration followed by 11 months in vats and barrels of different sizes. It's juicy but has good structure and tension, not a banal red. It has depth in a style that reminds me of a Morgon along with some of the floral qualities of a Northern Rhône—juicy and meaty but also a little earthy, with red berries, flowers and wild herbs. It has a medium-bodied palate with granite texture, a chalky dry sensation and a salty finish. It's serious, with aging potential. Very tasty! It has to be the finest 30.000 Maravedies to date. 36,000 bottles produced. It was bottled in September 2019. Cool years in San Martín deliver more serious reds, with structure that reminds me more of some wines from Italy than Burgundy.

Sweetness: Dry

Type: Table

Variety: Proprietary Blend