

Prima 2020 (Red Wine)



Bodegas y Vinedos San Roman is a family-owned winery that was founded by iconic winemaker Mariano Garcia in 1998 as Bodegas y Vinedos Maurodos. His vision was to produce world class wines which balanced freshness and longevity in the bottle against the renowned power of the region's wines. The vineyards are planted mainly with Tinta de Toro, a local clone of Tempranillo that has adapted to the local region. In general, the vines offer smaller berries and bunches than Tempranillo in other regions, and yields wines that offer deep colors, intense aromas and robust structure.

Prima, their entry level wine, has started to incorporate a higher percentage of Garnacha in the blend and is now aged partially in large wooden vats as opposed to barrels.

Appellation	Toro D.O.
Grapes	85% Tinto de Toro 15% Garnacha, 20–50-year-old vines, trained to wire and bush vines on sandy soils with clay in the subsoil
Altitude / Soil	700-800 meters / predominantly sandy clay with some stonier soils
Farming Methods	Certified organic viticulture incorporating some biodynamic principles
Harvest	Hand harvested into small boxes
Production	Fermented with native microbes, short 3-day maceration with skins
Aging	Aged 14 months in 75% French and 25% American oak barrels and vats, all used
UPC / SCC / Pack Size	8437014707533 / 0128437014707537 / 12

Reviews:

“14 months in oak lend this blend of Tinta de Toro and Garnacha a poised frame and complexity. Alluring nose of violet, blackberry and red apple, with a beautiful balsamic nuance. Elegant palate, showing freshness and well-crafted tannins very well crafted - firm, assertive but round. Spicy nuances of cardamom, nutmeg and pink pepper.” **93 points Decanter Magazine**; February 2023

“The 2020 Prima used to be the lightest and most approachable of the reds from San Román until the birth of the varietal Garnacha. It was produced with Tinta de Toro and 15% Garnacha and other varieties with 14.5% alcohol and mellow acidity, cropped from a cooler year of lighter and fresher wines. This had a soft vinification with short macerations and an élevage in 3,000- and 4,000-liter oak foudres and 500-liter barrels for 14 months, a regimen that seems to work quite well with the already powerful wines from the region, making them more approachable and better balanced. Delicious. 171,000 bottles produced. It was bottled in May 2022. Drink 2023-2027.” **92+ points The Wine Advocate**; Luis Gutierrez - January 2023

The 2020 Prima from Toro is a deep garnet red wine. Hints of herbs and vanilla accompany strawberry and cherry aromas. It's dry and rich on the palate, with fine-grain tannins and a juicy flow, presenting a modern Toro style. This is a long-lasting and fluid Toro wine. **92 points Vinous Media**; Joaquin Hidalgo - Reds From Toro: Old Vines and New Knowhow (Dec 2023)

“2020 San Roman ‘Prima’ Toro- The 2020 ‘Prima’ is sourced from estate vineyards up to 50 years of age. It is juicy and concentrated, loaded with rich dark and red fruit flavors, alongside tar and milk chocolate notes. Drink now. Drink 2023-2030-” **91 Points OwenBargreen.com**; Owen Bargreen - October, 2023

“The 2020 Prima Tinto from Bodegas San Román is crafted from a blend of eighty-five percent tempranillo and fifteen percent garnacha. The vine age that go into this bottling range from fifteen to fully fifty years of age, with the vineyards farmed organically and just starting to conversion to biodynamics. The wine is aged in a combination of American and French oak barrels for two years, with twenty-five percent of the casks new. The wine offers up a deep and complex aromatic constellation of raspberries, black cherries, smoked meats, cigar wrapper, dark soil tones, a nice touch of spice and a well-done framing of cedary oak. On the palate the wine is deep, full-bodied and rock solid at the core, with good focus and grip, ripe, firm tannins and a long, nascently complex and well-balanced finish. This is going to be a fine bottle once its tannins soften up a bit more. 2031-2065.” **90+ points View from the Cellar**; John Gilman -Issue #103 January/February 2023.

