

Cartago Paraje de Pozo 2015 (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 renown power of the region's wines.

In the late 1990s his two sons Alberto and Eduardo joined the team, as director of operations and technical director respectively. They own 100 hectares of vineyard in the villages of Villaester, San Roman de Hornija, Morales de Toro and Pedrosa del Rey. 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.

In recent years the winemaking team, under Eduardo's direction, has been producing wines in a fresher style, harvested at the optimum moment to balance freshness and richness. This leads off with intense attention to farming exceptional grapes using organic methods and some biodynamic concepts and practices.

In 2017, they released their first single vineyard "reserve" wine called Cartago Paraje de Pozo, which comes from a plot of 45 year old vines on very sandy soils and sees extended aging in oak barrels.

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| Appellation | Toro D.O. |
| Grapes | 90% Tinta de Toro and 10% Other grape varieties, from an own-rooted, 45-year-old, single parcel |
| Altitude / Soil | 700+ meters / sandy, loose textured soil over clay sub-soil |
| Farming Methods | Practicing Organic, incorporating some Biodynamic principles and practices |
| Harvest | Hand harvested into small boxes |
| Production | Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration |
| Aging | Aged in new and used French oak barrels for 36 months |
| UPC / SCC / Pack Size | 8437014707472 // 3 |

Reviews:

"The 2015 Cartago Paraje del Pozo comes from a more opulent vintage and feels quite different from the rest of wines from the García family I tasted next to it. 2015 is a warmer and more tannic vintage. This feels a little more classical, a serious wine designed to develop in bottle, where it should absorb the oak. It had a long élevage of 30 months. It was bottled in July 2018. Drink Date: 2022 – 2034. *The García family from Mauro has also started converting their vineyards to biodynamic, a fascinating change, but a normal move after their organic work.*" **95 points** *The Wine Advocate*; Issue #246 – December 2019

