

# 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 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.

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

## Reviews:

"This is a fantastic release from... Toro. The richest and most "impressive" of the three vintages of this wine that I've been fortunate to taste, it shows a lovely aromatic wisp of woodsmoke, but from somebody's else's campfire... Scents of ripe fruit are also evident, showing both red and black fruit tones along with suggestions of baking spices. In palate profile, it offers medium-plus body with good density but no sense of heaviness, and much more flavor impact than sheer weight, with no hint at all of over-ripeness from a hot, dry year that could easily have produced that result. Clearly based on extraordinary fruit sourced from an un-grafted single site with vine age of 45+ years, this is on the lavish side in terms of fruit that's nicely counterbalanced by a well-measured dose of the finest oak... By "well-measured," I mean more specifically that the proportions of fruit and oak in the wine's aftertaste are almost identical to when the wine first tips out of the glass and onto one's tongue. This is a very special wine made to improve for many years, but the fact is that it is already beautiful and easy to enjoy with food." **96 points Wine Review Online**; Michael Franz – Issue: December 1, 2020

"Opaque ruby. Ripe dark berries, cherry cola, vanilla and pungent flowers on the deeply perfumed nose. Smooth, broad and sweet on the palate, offering impressively concentrated cherry liqueur and blackberry flavors and subtle hints of mocha, licorice and spicecake. A smoky nuance emerges with air and carries through the extremely long, gently tannic finish, which echoes the floral and vanilla notes. 2023- 2033." **95 points Vinous**; Josh Reynolds – February 2021

"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

"This red has structure and depth, but remains balanced and approachable. Black cherry and plum flavors mingle with notes of coffee, dried herb and loamy earth. Not showy, but harmonious. Drink now through 2030. 410 cases made, 40 cases imported." **93 points Wine Spectator**; November 2020

