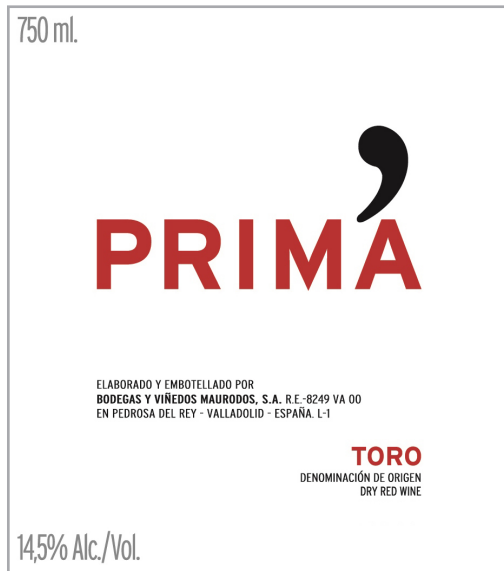


# Prima 2014



**Winery:** Bodegas y Vinedos Maurodos

**Region:** Toro D.O.

**Grapes:** 85% Tinta de Toro, 15% Garnacha

**Winery:** Bodegas y Vinedos Maurodos owns 55 hectares in the villages of Villaester and San Roman de Hornija, planted mainly with Tinta de Toro, the local clone of Tempranillo. It has adapted to the local climate by growing smaller berries which in turn lead to deeper color and more intense aroma and structure than typical of Tempranillo. It is possible to separate two different soil areas, in Villaester the soil has sand and clay with some gravels, while in San Roman the soil is more stony. Grapes mature sooner in San Roman than Villaester.

**Wine:** The grapes for Prima are sourced from vines between 10 and 50 years of age. The vineyards for this wine are growing in sandy-clay soils with gravelly subsoils. Vineyards are trained both en vaso and to

wire. The younger estate vines were planted at higher density than existing plantings.

This 2014 vintage is uniformed in quantity and quality with balanced phenolic ripeness, aromatic intensity, precise fruit, smooth tannins and well measured aging. Winter was relatively warm, with below average rainfall and rapid bud break. Early flowering in the beginning in June due to a frost-free Spring. Veraison came early and harvesting started September 8th. Harvesting took place for four weeks with perfect weather conditions and occasional storms refreshing the grapes, which had no impact on the health of the fruit.

The grapes are harvested by hand with a selection of grapes in the vineyard. The wine is fermented in temperature controlled, conical, stainless steel tanks which allow for caps to naturally be broken very softly during pump overs. The wine was aged for 12 months in French and American oak barrels of different ages. Bottled in February 2016.

## Reviews:

“Opaque ruby. Ripe blue fruit, cola and floral oil scents pick up notes of licorice and allspice as the wine opens up. Fleshy and seamless in the mouth, offering bitter cherry, boysenberry and violet pastille flavors enlivened by a spicy nuance. Turns sweeter with air and repeats the floral note on the gently tannic finish, which lingers with very good tenacity.”

**91 points** *Vinous* New Releases from Spain Part 1 January 2017

“Lots of grape-skin character with hints of licorice and hot stones. Concentrated and rich, yet there’s an underlying freshness. Polished tannins...Drink now.”

**91 points** *JamesSuckling.com* Galicia, Canary Islands lead the charge on Spain’s bright future, December 1, 2016



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 09/2016