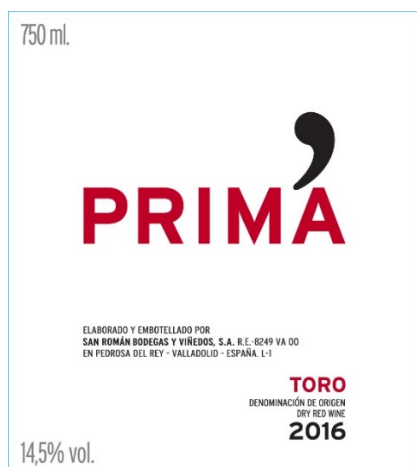


Prima 2016 (Red Wine)



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% Tinta de Toro, 15% Garnacha, from vines aged between 15-50 years old
Altitude / Soil	700-800 meters / predominantly sandy clay with some stonier soils
Farming Methods	Practicing Organic, incorporating some Biodynamic principles and practices
Harvest	Hand harvested into small boxes
Production	bunches are hand sorted, 3-day cold maceration with skins, relatively short fermentation with native microbes
Aging	Aged for 12 months in a combination of French and American oak barrels and large fudre, none new
UPC / SCC / Pack	8437014707533 / 0128437014707537 / 12

Reviews:

“Saturated ruby. Vibrant cherry, red currant and exotic spice scents show very good clarity and take on a brisk mineral nuance with air. Seamless, lively and focused on the palate, offering juicy red fruit and floral pastille flavors and a hint of vanilla. Very fresh and lithe in style, finishing long and silky, with fine clarity and gentle tannic grip. 2023- 2033.

92 points *Vinous*; Josh Reynolds – February 2021

“The bouquet is deep and very promising, offering up scents of cassis, black raspberries, a bit of saddle leather, spit-roasted meats, a touch of anise and a fine base of dark soil tones. On the palate the wine is deep, fullbodied and beautifully soil-driven in personality, with a fine core of fruit, suave, moderate tannins and outstanding length and grip on the complex and very well balanced finish. This is first class Toro and a bargain, as here in the states, it sells for \$25! This does not show its octane at all and is very precise on the backend, with impeccable balance and no signs of heat. 2019- 2040.

92 points *View from the Cellar*; Issue #78 - November/December 2018

“The entry-level red 2016 Prima was produced with grapes from a cooler growing season with an early but long harvest...They are increasing the percentage of foudres used, trying to respect the fruit. It has nice fruit and good freshness, and it's lively and fresh. This is approachable and drinkable, with a nice, soft texture, kind of light for a wine from Toro, in a way reminiscent of a red from Douro. A soft, lighter and fresher style.”

91 points *The Wine Advocate*; Issue #238 – August 2018

“Bold black-fruit aromas include a very ripe note of prune. Typical of wines from San Román in Toro, this is a tannic number but within reason. Savory oak pushes a bacony flavor onto blackberry fruit, while this is meaty and spicy on the finish, sort of like beef jerky. Drink this strong boy through 2026.”

91 points *The Wine Enthusiast*; August 2019

