

Prima 2017 (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:

“The entry-level 2017 Prima has meaty notes, hints of iron and soil. San Román had less influence from the killer frosts of the year, and the wines are not as structured. The grape harvest for this wine started in August, the earliest ever. Surprisingly enough, the wine is more aromatic and floral than ever, perhaps the influence of Garnacha. It has a serious, chalky palate, dry and tasty. A surprise for the vintage. 208,000 bottles produced. It was bottled in February 2019. This matured in 500-liter barrels and foudres, and the oak is very integrated. *The García family from Mauro has also started converting their vineyards to biodynamic, a fascinating change, but a normal move after their organic work.*”

91 points *The Wine Advocate*; Issue #246 – December 2019

