

# San Roman Malvasia 2018 (White Wine)



Bodegas y Vinedos Maurodos was founded by Mariano Garcia in 1997 and owns 100 hectares in the villages of Villaester, San Roman de Hornija and Morales, planted mainly with Tinta de Toro, the local clone of Tempranillo.

In recent years the winemaking team has, under Eduardo Garcia's (Mariano's son) direction, 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.

Grapes for San Roman, their original wine, have been harvested earlier and see shorter maceration times during fermentation.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Malvasia Castellana from the 60-year-old <i>El Pinar</i> vineyard
<b>Altitude / Soil</b>	/ sandy, alluvial deposited soils
<b>Farming Methods</b>	Organic farming, Biodynamic practices
<b>Harvest</b>	Hand harvested into small bins
<b>Production</b>	Grapes were destemmed and saw overnight skin contact to increase aromatic intensity, fermented with native yeast in 500L barrels
<b>Aging</b>	Aged for 10 months with periodic lees stirring
<b>UPC / SCC / Pack</b>	8437014707625 / / 12

## Reviews:

"The second vintage of the white from Toro is the 2018 Malvasía, produced with Doña Blanca grapes, which are known locally as Malvasía Castellana, a more austere grape that shows more the soil than the variety. This matures in 500-liter oak, and it goes unnoticeable. Bottled without malolactic, it felt a little reductive and austere at first. It's a grape that shows vibrant acidity and minerality. This is delicious now but has the balance and stuffing to develop in bottle. 2,400 bottles were filled in July 2019. *The García family from Mauro has also started converting their vineyards to biodynamic, a fascinating change, but a normal move after their organic work.*" **92 points** *The Wine Advocate*; December 2019

