

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.

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

Reviews:

"The 2018 Malvasia from Bodegas y Viñedos San Román is produced from sixty year-old vines, which are farmed organically and are ungrafted, as the soils in the El Pinar vineyard are quite sandy. The wine is barrel-fermented with indigenous yeasts in five hundred liter casks and aged for ten months prior to bottling. The 2018 comes in nicely balanced at thirteen percent octane and offers up a nascently complex bouquet of lemon, green olive, tart pear, a lovely base of soil and a topnote of lemongrass. On the palate the wine is crisp, full-bodied and rock solid at the core, with great focus and grip, excellent backend mineral drive and a long, zesty, bone-dry and very serious finish. This is still a young wine and it will very clearly improve with further bottle age, though it is already very easy to drink! It is the first white wine I can ever recall tasting from Toro and it is far beyond my expectations! 2020-2035+."

93 points *View from the Cellar*; Issue #86 - March/April 2020

"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

