

San Roman 2016 (Red 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% Tinta de Toro (Tempranillo), from ungrafted vines between 60-100 years old
Altitude / Soil	700-850 meters / sand, clay and gravel, mostly with large surface stones
Farming Methods	Practicing Organic, incorporating some Biodynamic principles and practices
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged for 24 months in a combination of French and American oak barrels, 25% new
UPC / SCC / Pack	8437014707373 / 28437014707377 / 12

Reviews:

“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

