

San Román 2017 (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:

“The 2017 rendition of San Roman is packed with power and also packed with assertive oak, and accordingly is recommended for cellaring or for more near-term consumption by those who enjoy overtly spicy, toasty wood accents along with big fruit flavors. Notably more assertive than the restrained, stylish 2016, this is still undeniably excellent in its way, with dark berry fruit and savory undertones managing to hold their own despite the very prominent influence of new oak (25% in most vintages, but I wouldn't be surprised if the percentage is higher in this 2017). After my initial evaluation of this release, I kept it open on my tasting bench and returned to taste it on three subsequent evenings, knowing how well it absorbs its oak over time when cellared. And sure enough, it became better over every successive day, with the fruit standing rock-solid in freshness and flavor impact while absorbing and integrating the oak. I'd have continued this experiment if not for the fact that the wine was so delicious on day for that I polished off the bottle. For the patient, this will prove immensely rewarding.”

94 points *Wine Review Online*; Michael Franz – Issue: December 1, 2020

