

Prima 2019 (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% Tinto de Toro 15% Garnacha, 20–50-year-old vines, trained to wire and bush vines on sandy soils with clay in the subsoil
Altitude / Soil	700-800 meters / predominantly sandy clay with some stonier soils
Farming Methods	Practicing organic viticulture incorporating biodynamic principles
Harvest	Hand harvested into small boxes
Production	Fermented with native microbes, short 3-day maceration with skins
Aging	Aged 14 months in 75% French and 25% American oak barrels and vats, all used
UPC / SCC / Pack	8437014707533 / 0128437014707537 / 12

Reviews:

“The 2019 Prima’ bottling from Bodegas San Román is their “young vine” cuvée, as these organically-farmed vines range from fifteen to fifty years of age! The cépages includes fifteen percent Garnacha to go along with the Tempranillo, and the wine is fermented with indigenous yeasts and raised in a combination of seventy-five percent French and twenty-five percent American oak vessels for fourteen months prior to bottling. The wine offers up a bit of smoked meat tones from the inclusion of the Garnacha, with scents of dark berries, black cherries, a touch of leather, meaty elements, cigar smoke and spicy new oak. On the palate the wine is deep, full-bodied, ripe and complex, with a fine core of fruit, ripe, well-integrated tannins and a long, balanced finish that shows a bit of backend heat on the close. This is a very well-made bottle of Toro, but it strikes me as perhaps a touch higher in octane than its stated 14.5 percent. 2030-2075.”

91+ points *View from the Cellar*; John Gilman - Issue #98 March/April 2022

