

San Roman 2022 (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 Size	8437014707373 / 28437014707377 / 12

Reviews:

"San Román's top cuvée is made from very old vines, both of tempranillo and garnacha. The vines are anywhere from sixty to more than one hundred years of age. These ancient vineyards are farmed by certified organic methods, transitioning to biodynamics. The San Román Tinto is raised for twenty-two months in casks and demi-muids, with French oak now used exclusively. Twenty-five percent of the barrels are new for each vintage. The 2022 vintage of San Román Tinto comes in at 14.5 percent alcohol and shows beautiful depth and nascent complexity in its bouquet of black plums, black cherries, pipe tobacco, a superb base of soil, a discreet array of tempranillo spice tones, woodsmoke and cedary oak. On the palate the wine is deep, full-bodied, focused and complex, with stunning depth of fruit at the core, fine soil signature and grip, ripe, buried tannins and impeccable balance on the long, precise and very, very promising finish. Back before the DO of Ribera del Duero was formalized, Vega Sicilia used to have some fruit from Toro's finest vineyards that found their way into Único. One taste of the 2022 San Román makes it very clear why the team at Vega chose to do so! This is a brilliant wine in the making, but it will demand some extended cellaring to blossom properly. 2040-2100

96 points View From The Cellar; John Gilman- Issue #117 May - June 2025

"The eponymous red 2022 San Román was produced with a blend of 95% Tinta de Toro and 5% Garnacha and is a serious, dark, full-bodied and generously oaked wine for the Toro drinker. It's powerful and concentrated but keeping the balance and the Mauro elegance. It's quite tannic and will repay patience. It matured in barrel for 22 months. 120,000 bottles produced. It was bottled in January 2025." **93 points The Wine Advocate;** Luis Gutierrez; June 19, 2025

"The 2022 San Roman is source from a 1960 vineyard in Toro and was age in a 500-liters barrel. Fennel, green apples, anise and lees open on the nose. The palate is broad, with good tension and a slight mineral edge, showing freshness and medium body. Not overly rich but compact in expression. A vibrant white".

93 points Vinous Media; Joaquin Hidalgo, Jun 2025

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