

San Roman Malvasia 2023 (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 El Pinar 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 Size	8437014707625 / N/A / 3

Reviews:

"The white 2023 Malvasía, which is the grape also known as Doña Blanca elsewhere, comes from a year with abundant winter rain, low temperatures and even snow. The summer was ideal, and the harvest of the white grapes started on August 23, delivering a wine with tension and a salty twist. The nose has notes of dry herbs and even a nutty twist (could it have some flor?). It has great aromatic complexity and a seamless palate that's velvety and balanced, with fine minerality and a very tasty finish. It has contained ripeness, 13.5% alcohol and a pH of 3.2, denoting very good freshness. It fermented with indigenous yeasts in 500-liter barrels, where it matured with the lees for 10 months. 4,000 bottles produced. It was bottled in July 2024."

93 points The Wine Advocate; Luis Gutierrez – June 19, 2025

"The 2023 vintage of Malvasía from Bodegas San Román is made from sixty year-old, ungrafted vines. The grapes are farmed organically, the wine is fermented with indigenous yeasts and is aged for ten months in five hundred liter puncheons prior to bottling. It delivers a deep, pure and precise bouquet of white peach, a touch of passion fruit, white soil tones, raw almond and a gentle framing of vanillin oak. On the palate the wine is crisp, full-bodied, focused and complex, with a lovely core of fruit, excellent soil signature, sound framing acids and a long, seamlessly balanced and vibrant finish. This is a beautiful wine. 2025-2035."

93 points View from the Cellar; John Gilman – Issue#117 May-June 2025

