

San Roman Malvasia 2021 (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 2021 Malvasia comes from a year with mild temperatures and persistent rain that resulted in a fresh and aromatic wine with a moderate 12.5% alcohol and a pH of 3.3, denoting freshness. It comes from 60-year-old vines in Los Almendros (paraje El Monte) and fermented in new and used 500-liter oak barrels, where the wine matured for 10 months. The nose is clean and young, quite fruit-driven but with complexity and depth and integrated oak. It's not explosive; it's a little shy with restraint, serious and harmonious with a soft mouthfeel and a tasty and almost salty finish. 3,950 bottles produced. It was bottled in July 2022. Drink 2023-2027. 93

93 points *The Wine Advocate*; Luis Gutierrez – January 2023

Very elegant expression of Malvasia, fermented and aged in French oak barrels with frequent batonnage. The lees work is apparent in the generous body and mid-palate width. Fleshy lemon, whitegrapefruit, blanched almonds, green apple and crunchy pear are supported by a vibrant acidity. Very balanced and bright. Organic certified.

92 points *Decanter Magazine*; February 2023

