

# San Román 2019 (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.

<b>Appellation</b>	Toro D.O.
<b>Grapes</b>	100% Tinta de Toro (Tempranillo), from ungrafted vines between 60-100 years old
<b>Altitude / Soil</b>	700-850 meters / sand, clay and gravel, mostly with large surface stones
<b>Farming Methods</b>	Practicing Organic, incorporating some Biodynamic principles and practices
<b>Harvest</b>	Hand harvested fruit, hand sorted at the winery prior to processing
<b>Production</b>	Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
<b>Aging</b>	Aged for 24 months in a combination of French and American oak barrels, 25% new
<b>UPC / SCC / Pack</b>	8437014707373 / 28437014707377 / 12

## Reviews:

"The old vine San Román Tinto bottling comes in at 14.5 percent octane in the 2019 vintage. These organically-farmed bush vines range up to one hundred years of age. The wine's élevage is done in twenty-five percent new oak for two full years, with the casks a mix of French and American wood. The 2019 is deep, refined and complex aromatically, wafting from the glass in a blend of black cherries, a hint of pomegranate, dark soil tones, cigar wrapper, a touch of chocolate and a beautifully refined foundation of new oak. On the palate the wine is pure, fullbodied, ripe and really quite beautifully balanced for its octane level, with a great core, fine soil signature and a long, ripely tannic and complex finish that closes with a trace of heat. This is still a big boy in terms of octane, but it is a stellar example of Toro. 2034-2080+"

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

