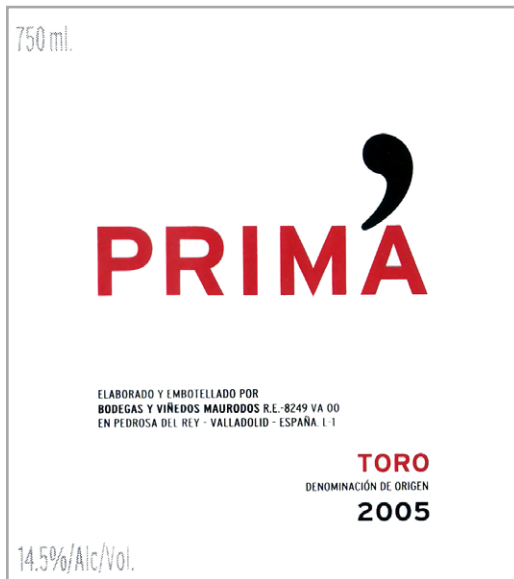


Prima 2005



Winery: Bodegas y Vinedos Maurodos

Region: Toro D.O.

Grapes: 100% Tinta de Toro

Winery: Bodegas y Vinedos Maurodos owns 55 hectares in the villages of Villaester and San Roman de Hornija, planted mainly with Tinta de Toro, which come from the same family as Tempranillo, but adapted to Toro over centuries. This adaptation has led to smaller berries which in turn lead to deeper color and more intense aroma and structure than typical of Tempranillo from other regions. It is possible to separate two different soil areas, in Villaester the soil has sand and clay with some gravels, while in San Roman the soil is more stony. Grapes mature sooner in San Roman than Villaester. The vines range in age up to 70 years old and are pruned to grow as bushes rather than on vertical trellises. On the vines the grapes hang low under a rounded canopy of leaves that protects them from scorching summer temperatures.

This type of pruning concentrates the flavor of the grapes as it naturally limits the yield of grapes for each vine.

Wine: Produced from vineyards planted in sandy clay soils in three different areas in Toro. The average age of the vines are 20 years old. Harvested by hand and selection of grapes in the vineyard. Aged for 11 months in oak barrels. Unfiltered. This wine shows the unmistakable touch of Mariano's masterful use of oak whereby concentrated dark fruit aromas and toasted, spicy aromas from oak coexist and it is nearly impossible to tell one from the other.

Reviews:

“Youthful purple. Spicy cherry and dark chocolate aromas are underscored by zesty minerals and orange zest. Sweet raspberry and kirsch flavors are impressively pure and deep, showing an energetic personality. Gains sweetness on the long, spicy finish. This outstanding value offers the complexity of wines costing much more.”

90 points *International Wine Cellar* issue 133 July/Aug '07

Best Buy 90 points *Wine Advocate* issue 175 February '08

“Ripe, jammy and forward, Prima could become the blueprint for affordable but well-made Toro wines. It's a modern bruiser from a modern, spotless facility, and it offers a clash of wild berry flavors, big-time tannins and powerful acidity. Like most Toro wines, it'll take your cheeks to the cleaners if you don't have meaty foods, cheese or lots of water to go with it.” **Editor's Choice**

90 points *Wine Enthusiast* April '08



Selected by Aurelio Cabestrero®

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