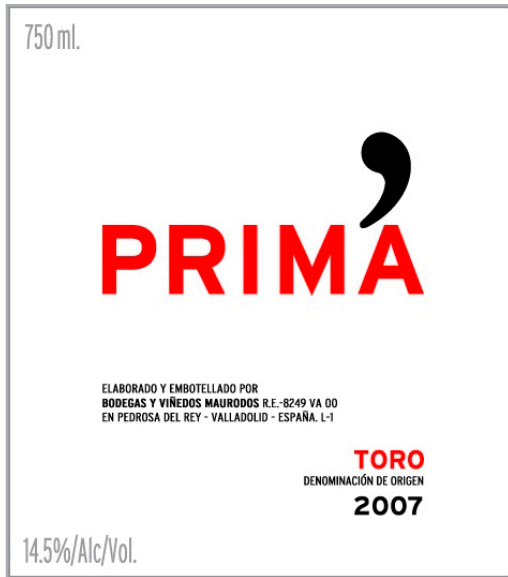


Prima 2007



Winery: Bodegas y Vinedos Maurodos

Region: Toro D.O.

Grapes: 90% Tinta de Toro, 10% Garnacha

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 comes 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: The grapes for Prima are sourced from vines aged 25 years old from the villages of San Roman de Hornija, Villaster and Morales. The vineyards tend to be planted in sandy-clay soils as opposed to the stonier soils of fruit sourced for San Roman. Harvested by hand and selection of grapes in the vineyard. The wine is fermented in temperature controlled, conical, stainless steel tanks which allow for caps to naturally be broken very softly during pump overs. The wine was aged for 12 months in second and third fill French and American oak barrels, which had previously been used for the maturation of San Roman. Unfiltered.

Reviews:

“The 2007 Prima is a blend of 90% Tinta de Toro (Tempranillo) and 10% Garnacha aged for 12 months in seasoned French and American oak prior to bottling without filtration. With a glass-coating opaque purple color, it reveals an expressive nose of smoke, pencil lead, tobacco, spice box, black cherry, and blackberry. Supple and round on the palate, it has layers of ripe fruit, savory flavors, and enough soft tannin to improve for another 3-5 years. This lengthy effort will have a drinking window extending from 2012 to 2025. In short, it is a serious example of Toro at a nearly frivolous price.”

Top 100 Spanish Wine Values

90 points *Wine Advocate* issue 181 February '09



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