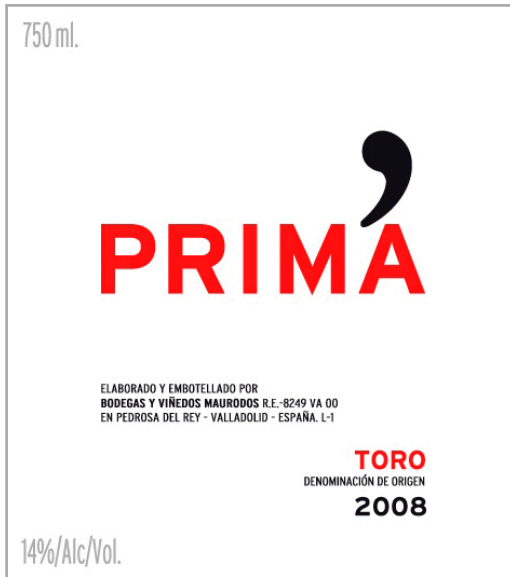


Prima 2008



Winery: Bodegas y Vinedos Maurodos

Region: Toro D.O.

Grapes: 95% Tinta de Toro, 5% 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 from the villages of San Roman de Hornija, Villaster and Morales. The vineyards for this wine are growing in sandy-clay soils as opposed to the stonier soils of fruit sourced for San Roman and are trained both en vaso and to wire. The winter of 2007-8 was mild and quite dry. Rains through April and May supported growth through the season. Veraison took place in mid-August, about 10 days later than 2007. Weather during the growing season was mild and dry leading to healthy grapes. Harvest was started on September 19th during a period of hot days and cool nights. The slow maturation and temperature shifts of this season lead to a wine that shows deep colors and a marked minerality.

The grapes are harvested by hand with a 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:

“Bodegas Maurodos’s 2008 Prima is 95% Tinta de Toro and 5% Garnacha aged for 12 months in seasoned French and American oak and bottled without filtration. Purple-colored, it displays a nose of cedar, spice box, violets, mineral, and blackberry. On the palate it is juicy, succulent, and concentrated, leading to a seamless finish. Drink this outstanding value over the next 6 years.”

91 points *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 05/2010