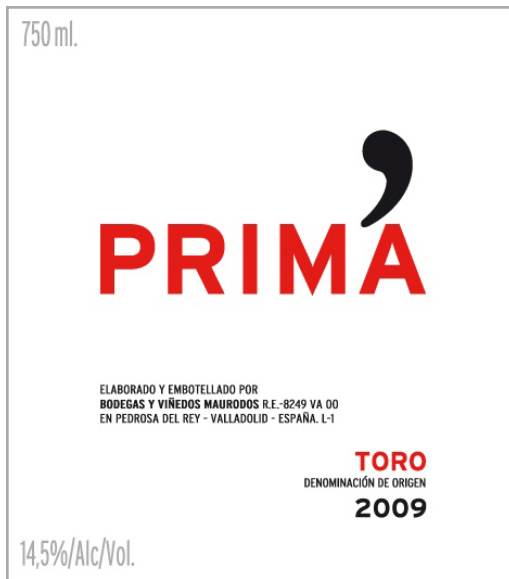


Prima 2009



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 from the villages of San Roman de Hornija, Villaester 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 2008-9 was mild without frost. There was little rain in the Spring and blooming began 15 days earlier than last year. Grapes ripened early during the very hot summer. Harvest began in early September.

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. Bottled unfiltered in April 2011.

Reviews:

“Earthy minerals, espresso, truffle, licorice, and blackberry aromas lead to a ripe, dense, sweetly-fruited, layered wine lacking only complexity. Give it 1-2 years to fill out and drink it through 2021.”

90 points *Wine Advocate* issue 195 June 2011

“Ripe cherry and candied plum on the fragrant nose. Rich, pliant flavors of cherry compote and mocha are firming by gentle tannins and given lift by zesty acidity. Finishes with good intensity and lingering sweet spices. Shows the ripeness of the vintage to good effect.”

90 points *International Wine cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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