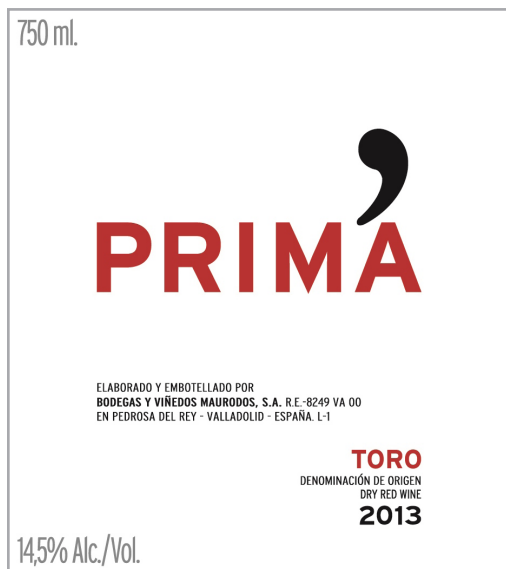


Prima 2013



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, the local clone of Tempranillo. It has adapted to the local climate by growing smaller berries which in turn lead to deeper color and more intense aroma and structure than typical of Tempranillo. 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.

Wine: The grapes for Prima are sourced from vines between 10 and 25 years of age. The vineyards for this wine are growing in sandy-clay soils with gravelly subsoils. Vineyards are trained both en vaso and to

wire. The young estate vines were planted at higher density than existing plantings.

2013 was an excellent vintage in Toro where a classy and singular Prima shines. Late budding with a cold and rainy spring slowed the growth cycle and caused occasional frosts. Severe green pruning to lighten the production on the younger vines and impeccable ripening development during the final stretch of summer with cool nights. Long, staggered harvest began in September and widespread from October 5th, with sun, firm skins and excellent natural acidity.

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 14 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 May 2015.

Reviews: “The 2013 Prima was bottled in May 2015, and is a blend of Tinta de Toro (aka Tempranillo) and 10% Garnacha with a little bit of white Malvasía. The wine matured, part in used barrique and part in oak vats, in order to keep the fruit. 2013 was a cooler vintage, which in Toro produced a slow ripening of the grapes. Bright ruby-colored, the nose is cooler, earthy and showing fresh herbal aromas with red fruit and more mineral notes as it opens up in the glass, where graphite, peat and some notes made me think of a classical wine from Bordeaux. The palate is medium-bodied, with very fine tannins and good acidity; it is very elegant, balanced, fresh and easy to drink.”

90 points *Wine Advocate* Issue 221, Oct 2015

“Deep ruby. Deeply pitched aromas of dried cherry, cassis, lavender and smoked meat, with a hint of pipe tobacco in the background. Chewy and focused on entry, then fleshier in the mid-palate, offering bitter cherry and floral pastille flavors and a touch of gaminess. The smoke and cherry notes repeat on the long, youthfully tannic finish. This wine was aged for a year in used French and American oak barrriques.”

90 points *Vinous* Central Spain: Tempranillo and Beyond December 2015

“This thick red delivers plum, coffee, loamy and licorice flavors, with solid tannins and muted acidity. Dense and muscular, in a rustic style.”

89 points *Wine Spectator* Issue August 31, 2016



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