

San Roman 2003



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: Harvested 15-25 hectoliters/hectare only by hand in small boxes starting on September 25 and lasting two weeks. Each vineyard plot was vinified separately to respect the characteristics of the different terroirs. San Roman is produced from the stoniest soils with vines aged 60 years and older. The wine was fermented/macerated for 20 days and aged for 22 months in new French oak and semi-new American oak barrels. Bottled without filtration in March 2006.

Reviews:

“Opaque purple in color, the nose offers pain grille, smoke, vanilla, brooding black fruits, and licorice. On the palate the wine is a baby with layers of fruit, full tannins, and exceptional depth and concentration. The long, pure finish lasts for 40 seconds.”

92 points *Wine Advocate* issue 169 February '07

“We’re fairly blown away by this Toro red.” **Editor’s Choice**

94 points *Wine Enthusiast* February '07

“Plush, polished and alluring, this modern red offers ripe, sweet blackberry and cassis flavors supported by plenty of toasty oak and grounded by a firm minerality. Not muscle-bound, but structured and balanced, with a long floral finish.”

93 points *Wine Spectator* issue 336, November 15 '07



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