

San Roman 2004



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. Varieties and vineyards were vinified separately to respect the characteristics of the different terroirs. 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 2007.

Reviews:

“About as good as it gets in terms of a powerful, fully oaked modern wine that still guards its core identity while offering plenty of straightforward drinking pleasure. San Roman in 2004 is a high-speed train with agile fruit and bracing acidity more dominating than, say, tannic might or alcoholic heat. Among the brave new world of modern wines from Toro this is one of the very best.” **Top 100 Enthusiast Wines for 2008 (#7), Top Shelf Editor’s Choice**

95 points *Wine Enthusiast* June ‘08

“Alluring plum, blackberry, cola and spice cake flavors are rich and balanced in this expressive red. There’s plenty of structure, but it doesn’t get in the way of the flavors, and the spicy, floral finish is long and fresh.” **#36 on Top 100 Wines of 2008, Spectator Selection- Highly Recommended**

94 points *Wine Spectator* November 30 ‘08



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