

San Roman 2015 (Red Wine)



Bodegas y Vinedos Maurodos was founded by Mariano Garcia in 1997 and owns 100 hectares in the villages of Villaester, San Roman de Hornija and Morales, planted mainly with Tinta de Toro, the local clone of Tempranillo.

In recent years the winemaking team has, under Eduardo Garcia's (Mariano's son) direction, been producing wines in a fresher style, harvested at the optimum moment to balance freshness and richness. This leads off with intense attention to farming exceptional grapes using organic methods and some biodynamic concepts and practices. Grapes for San Roman, their original wine, have been harvested earlier and see shorter maceration times during fermentation.

Appellation	Toro D.O.
Grapes	100% Tinta de Toro (Tempranillo), from ungrafted vines between 60-100 years old
Altitude / Soil	700-850 meters / sand, clay and gravel, mostly with large surface stones
Farming Methods	Practicing Organic, incorporating some Biodynamic principles and practices
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged for 24 months in a combination of French and American oak barrels, 25% new
UPC / SCC / Pack	8437014707373 / 28437014707377 / 12

Reviews:

"This is a fantastic release from... Toro. The richest and most "impressive" of the three vintages of this wine that I've been fortunate to taste, it shows a lovely aromatic wisp of woodsmoke, but from somebody's else's campfire... Scents of ripe fruit are also evident, showing both red and black fruit tones along with suggestions of baking spices. In palate profile, it offers medium-plus body with good density but no sense of heaviness, and much more flavor impact than sheer weight, with no hint at all of over-ripeness from a hot, dry year that could easily have produced that result. Clearly based on extraordinary fruit sourced from an un-grafted single site with vine age of 45+ years, this is on the lavish side in terms of fruit that's nicely counterbalanced by a well-measured dose of the finest oak... By "well-measured," I mean more specifically that the proportions of fruit and oak in the wine's aftertaste are almost identical to when the wine first tips out of the glass and onto one's tongue. This is a very special wine made to improve for many years, but the fact is that it is already beautiful and easy to enjoy with food."

96 points Wine Review Online; Michael Franz – Issue: December 1, 2020

"A hint of gaminess on the nose, but the palate is packed with generous fruit. Notes of chocolate from the oak are married to cherry and elderberry fruit, tobacco smoke and cedar. Silky texture with grip but also great finesse. Great persistence. Power and elegance combined. Drink 2019-2035"

95 points Decanter Magazine; "Discover Toro" – March 2019

"The 2015...San Roman Toro is another sensational release... Needing a one hour decant, after some air this beautiful wine slowly unveils gorgeous aromatic range from black tea and Asian spices that mingle with notes of milk chocolate covered red cherry and tobacco leaf that are all marvelously woven together in the glass. The texture is soft and sumptuous, giving this wine a hedonistic edge. Suggestions of black forest cake and sweet pipe tobacco fill the palate, deftly mingling with minerals and peat moss tones... While this is a delight to savor in its youth..., the 2015 San Roman has both the acidity and stuffing to cellar well for the next twenty years." **94 points Vinous Media;** September 2019

"Cocoa, licorice and spice notes frame ripe plum and currant flavors in this rich, generous red. The firm tannins are well-integrated and balsamic acidity keeps this lively and balanced. Harmonious, in the modern style. Drink now through 2030." **93 points Wine Spectator;** Issue #238 – August 2018

