

Cartago Paraje del Pozo 2020 (Red Wine)



Bodegas y Vinos San Roman is a family-owned winery that was founded by iconic wine-maker Mariano Garcia in 1998 as Bodegas y Vinos Maurodos. His vision was to produce world class wines which balanced freshness and longevity in the bottle against the renown power of the region's wines. In recent years the winemaking team, under Eduardo's direction, has 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. In 2017, they released their first single vineyard "reserve" wine called Cartago Paraje del Pozo, which comes from a plot of 45-year-old vines on very sandy soils and sees extended aging in oak barrels.

Appellation	Toro D.O.
Grapes	90% Tinta de Toro and 10% Other grape varieties, from an own-rooted, 45-year-old, single parcel
Altitude / Soil	700+ meters / sandy, loose textured soil over clay sub-soil
Farming Methods	Practicing Organic, incorporating some Biodynamic principles and practices
Harvest	Hand harvested into small boxes
Production	Grapes were destemmed and lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged in new and used French oak barrels for 36 months

Reviews:

"The dark, almost opaque red 2020 Cartago Paraje del Pozo, pure Tinta de Toro from ancient engrafted vines, is quite a bruiser, with 15% alcohol and packing abundant tannins, but the tannins are very fine and make it finer-boned than what I expected from the color and nose. It's very smoky, with toasty notes and a hint of fountain pen ink and graphite—think black. I'd still wait to pull the cork; it's going to take bottle aging to tame those tannins. The élevage was long, 31 months in new and used French oak barrels. 3,600 bottles produced. It was bottled in July 2023. This is one for the long haul".

95 points **The Wine Advocate**; Luis Gutierrez – June 19, 2025.

"The 2020 Cartago is 100% Tinta de Toro and was aged for three years in barrels and two in bottle. Dark garnet in color, it opens with balsamic and herbal notes, bay leaf and ripe fruit, especially plum, followed by subtle thyme and oak. The palate is creamy, with plush reactive tannins, and is full-bodied and flavorful. A structure Toro with energy and aging potential".

94 points **Vinous Media**; Joaquin Hidalgo, Jun 2025

