

Cartago Paraje del Pozo 2021 (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:

"San Román's 2021 Cartago "Paraje Del Pozo" is made entirely from old vine tempranillo, with the vines more than fifty years of age. The organically-farmed vineyard is planted on *franc de pied* roots at over seven hundred meters above sea level, giving it a cooler microclimate than many parcels in Toro. The wine is fermented with native yeasts and raised in French oak barrels of varying ages for just over two years' worth of *élevage* prior to bottling. The 2021 Cartago comes in at 14.5 percent octane and offers up a deep, pure and impressively complex bouquet of plums, black cherries, blackberries, Cuban cigar wrapper, sandy soil tones, coffee bean, nutty French oak and a smoky topnote. On the palate the wine is deep, ripe and full-bodied, with a bottomless core of pure fruit, great soil signature and grip, ripe, buried tannins, impeccable balance and a very, very long, nascently complex and precise finish. Back in the very old days, before the boundaries for the D.O.s in Spain were codified, Vega Sicilia used to use some fruit from Toro for their Único bottling, and this wine shows why they did so! This is a great, great wine in the making. 2040-2100." **96 points View From the Cellar**; John Gilman – May-June, 2026

"The 2021 Cartago Paraje del Pozo feels very young and undeveloped, with abundant notes of spice, toast and smoke, hints of toasted sesame seeds and expensive oak. It's pure Tinta de Toro from 50+-year-old vines at 700+ meters above sea level. The plants are ungrafted on sandy and clay soils. The grapes were picked on the ninth of September, destemmed and fermented with indigenous yeasts for 15 days at temperatures that reached 28 degrees Celsius. It matured in new and used French oak barrels for 26 months. 2021 was a very good and complete year with good ripeness and development of aromas and flavors in the grapes while remaining fresh. It's powerful and concentrated, full-bodied and generously oaked, and there are abundant, high-quality tannins. It has the usual parameters of 14.5% alcohol and a pH of 3.6. This is a powerful Toro for the future. 3,607 bottles produced. It was bottled in July 2024. Drink 2028 - 2038. **96 points The Wine Advocate**; Luis Gutierrez – July 16, 2026.

