

San Roman Garnacha 2023 (Red Wine)



Bodegas y Vinos San Roman was founded by Mariano Garcia in 1997 and owns 140 hectares in the villages of Villaester, San Roman de Hornija and Morales, planted mainly with Tinta de Toro, the local clone of Tempranillo. 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 practices. There is a new San Roman varietal Garnacha, as the grape has finally been allowed by the appellation of origin for mono-varietal wines.

Appellation	Toro D.O.
Grapes	100% Garnacha, from 60-year-old bush vines
Altitude / Soil	710 meters / poor, loose, sandy soils in Los Almendros (Villaester)
Farming Methods	Certified Organic and working with Biodynamic methods
Harvest	Hand harvested in 12 Kg boxes
Production	Fermented with full clusters and natural yeasts
Aging	Aged in 500-litre French oak barrels for 19 months
UPC / SCC / Pack Size	8437014707649 / 18437014707646 / 3

Reviews:

"The 2023 Garnacha from San Román comes in at 14.5 octane in this vintage. The fruit for this bottling hail from a sixty year-old, organically-farmed vineyard. The grapes are foot-trodden, include one hundred percent whole clusters and are fermented with indigenous yeasts. The wine is aged a year and a half in five hundred liter *puncheons* made from French oak. The wine's aromatic constellation is deep and pure, offering up scents of black raspberries, smoked meats, a touch of pepper, a fine base of sandy soil, bonfire and cedary oak. On the palate the wine is full-bodied, focused and meaty, with a superb core of fruit, excellent soil signature and grip, ripe, buried tannins, lovely balance and a long, nascently complex and very promising finish. This is built for the long haul and will demand its share of hibernation in the cellar before it starts to drink with generosity, but it is going to be a superb wine once it blossoms. 2040-2080."

93+ points View from the Cellar; John Gilman-Issue #123 May-June, 2026

"I tasted two vintages of their Garnacha, 2023 and 2024. The 2023 Garnacha showed a riper nose and more concentration, darker fruit and more tannins. The bunches were foot trodden and fermented for 21 days at 23 degrees Celsius. It matured in 500-liter French oak barrels for 18 months. The parameters are pretty similar, 14.5% alcohol and a pH of 3.6, but the sensations are very different. This is more powerful and straightforward, with more rusticity and a slightly dusty mouthfeel. 2,195 bottles were filled in May 2025. Drink 2026 - 2033."

93 points The Wine Advocate; Luis Gutierrez; July 16, 2026

