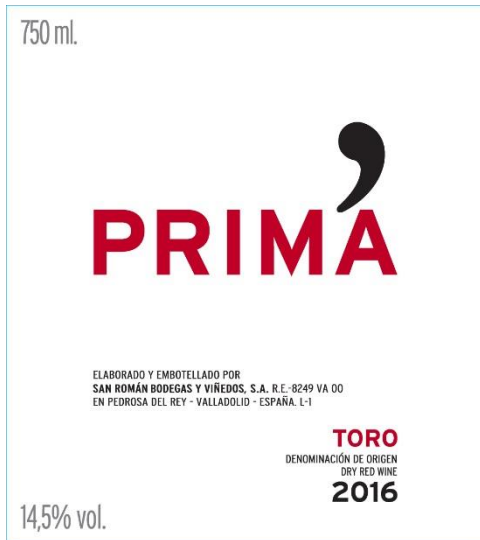


Prima 2016 (Red Wine)



Bodegas y Vinedos San Roman is a family owned winery that was founded by iconic winemaker Mariano Garcia in 1998 as Bodegas y Vinedos Maurodos. His vision was to produce world class wines which balanced freshness and longevity in the bottle against the renowned power of the region's wines. The vineyards are planted mainly with Tinta de Toro, a local clone of Tempranillo that has adapted to the local region. In general the vines offer smaller berries and bunches than Tempranillo in other regions, and yields wines that offer deep colors, intense aromas and robust structure. Prima, their entry level wine, has started to incorporate a higher percentage of Garnacha in the blend and is now aged partially in large wooden vats as opposed to barrels.

Appellation	Toro D.O.
Grapes	85% Tinta de Toro, 15% Garnacha, from vines aged between 15-50 years old
Altitude / Soil	700-800 meters / predominantly sandy clay with some stonier soils
Farming Methods	Practicing Organic, incorporating some Biodynamic principles and practices
Harvest	Hand harvested into small boxes
Production	bunches are hand sorted, 3 day cold maceration with skins, relatively short fermentation with native microbes
Aging	Aged for 12 months in a combination of French and American oak barrels and large fudre, none new
UPC / SCC / Pack	8437014707533 // 12

Reviews:

"The 2016 Toro "Prima" from Bodegas San Roman is a blend of eighty-five percent tempranillo and fifteen percent garnacha. The wine is raised for one year in used, French and American oak casks and comes in at 14.5 percent octane in this vintage. The bouquet is deep and very promising, offering up scents of cassis, black raspberries, a bit of saddle leather, spit-roasted meats, a touch of anise and a fine base of dark soil tones. On the palate the wine is deep, fullbodied and beautifully soil-driven in personality, with a fine core of fruit, suave, moderate tannins and outstanding length and grip on the complex and very well balanced finish. This is first class Toro and a bargain, as here in the states, it sells for \$25! This does not show its octane at all and is very precise on the backend, with impeccable balance and no signs of heat. 2019- 2040.

92 points *View from the Cellar*: Issue #78 - November/December 2018

"The entry-level red 2016 Prima was produced with grapes from a cooler growing season with an early but long harvest. It's mostly Tinta de Toro with some 10% Garnacha and other red grapes. It fermented in stainless steel, including malolactic, and matured in French and American oak barrels and foudres for 12 months. They are increasing the percentage of foudres used, trying to respect the fruit. It has nice fruit and good freshness, and it's lively and fresh. This is approachable and drinkable, with a nice, soft texture, kind of light for a wine from Toro, in a way reminiscent of a red from Douro. A soft, lighter and fresher style. 215,000 bottles produced."

91 points *The Wine Advocate*: Issue #238 – August 2018

