

The logo features the brand name 'San Román' in a large, elegant, black cursive script. Below it, the word 'MALVASÍA' is written in a bold, black, uppercase sans-serif font. The year '2017' is centered below 'MALVASÍA'. A light blue graphic element, consisting of a thick, curved line that loops around the text, is positioned behind the brand name and year.

San Román
MALVASÍA
2017

VINEYARD

Located in Morales de Toro at 700 metres altitude, the «El Pinar» vineyard is planted with ungrafted, 60-year-old vines of Malvasía Castellana, grown organically on sandy soil.

VINTAGE

A warm and dry year. Winter and spring were mild, without rainfall, budbreak came early. A very dry summer favoured the concentration in the pulp and a smaller size of the berries. The harvest began on 24 August with yields of 2,500 kg per hectare.

PRODUCTION AND AGEING

Once the grapes were sorted and destemmed, the must was macerated with the skins for twelve hours. Overnight there was a natural settling by decantation and a subsequent racking to 500-liter barrels, where it fermented with native yeasts and remained ageing for 10 months with periodic movement of the lees until bottling in July 2018.

TASTING NOTES

Subtle on the nose, of great aromatic complexity (white flowers, chalk). Enveloping, fresh and precise.

PRODUCTION

1.450 bottles

San Román Bodegas y Viñedos, S.A.

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