

The logo features the brand name 'San Román' in a large, elegant, dark blue cursive script. Below it, the word 'MALVASÍA' is written in a bold, dark blue, all-caps sans-serif font. At the bottom of the logo, the year '2019' is displayed in a bold, dark blue, all-caps sans-serif font. The text is centered and partially enclosed by a light blue, stylized graphic element consisting of overlapping loops and curves.

VINEYARD

Located in Morales de Toro at 700 metres above sea level, the vineyards are planted on ungrafted, sixty-year-old vines of Castilian Malvasía, grown organically on sandy soil.

VINTAGE

Harvest of reduced yields due to lack of rainfall during the first half of the cycle. The rains did not arrive until the end of April, delaying sprouting. After flowering and medium fruit setting in mid-June, the vines showed fewer bunches.

The summer storms at the end of the summer bring splendour and freshness to the vines and allowed good levels of acidity and malic acid to be maintained until the end of the ripening process. The harvest takes place on September 6th, with light bunches and small berries.

PRODUCTION AND AGEING

Once the grapes have been selected and destemmed, the must is macerated with their skins for twelve hours. Throughout the night, the must was naturally racked by decantation and then transferred to 500-litre barrels, where it fermented with native yeasts. It was aged for ten months with periodic lees stirring until it was bottled in July 2020.

TASTING NOTES

Transparent and precise nose with herbaceous and saline notes. Pure fibre in its passage to the palate. Crunchy texture, with juiciness and amplitude.

PRODUCTION

2,440 bottles and 90 magnums.

San Román Bodegas y Viñedos, S.A.

Carretera Nacional 122, km. 411. Villaester, 47112 Pedrosa del Rey
Valladolid. España • Teléfono: + 34 983 784 118
sanroman@bodegasmauro.com • www.bodegasanroman.com