

GARNACHA

San Román

2019

VARIETY 100% Grenache

PRODUCTION 1,910 bottles

ALCOHOL 15°

VINEYARD

60-year-old bush vines on poor, loose, sandy soils, planted at 710 metres altitude in Los Almendros, in the El Monte area of Villaester, in a plantation frame of 3 by 3 metres.

The cultivation is sustainable and organic, respectful with the environment, based on manual processes and ancestral cultural practices.

VINTAGE

A mild and dry vintage. After a winter with 20% less rainfall, bud break occurred at the end of April with a slight delay and no threat of late frosts. The flowering in mid-June predicted low yields and the fruit-set confirmed that the crop would be smaller.

After a tranquil ripening period, the grapes were harvested on 26 September, with a healthy crop of small bunches and splendid berries.

WINEMAKING AND AGEING

After the harvest in 12 kg boxes, the vinification was carried out with complete bunches and gentle manual treading of the skins during the spontaneous fermentation, which lasted for 21 days at temperatures of up to 23 degrees.

After devatting and light pressing, the wine was aged in 500-litre French oak barrels for 19 months until bottling in May 2021.

TASTING NOTES

Floral notes and delicious red fruit shine. Succulent and tasty, combining freshness and sweetness with lightweight, agile tannins. Very original.

San Román Bodegas y Viñedos, S.A.

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