

GARNACHA

San Román

2018

VARIETY 100% Garnacha

PRODUCTION 650 bottles

ALCOHOL 15%

VINEYARD

60-year-old bush vines on sandy, poor, and loose soils, planted at 710 metres in Los Almendros in the area of El Monte in Villaester, in a 3 by 3 metre plantation frame. The cultivation is sustainable, respectful with the environment and based on manual processes and ancestral cultural practices.

VINTAGE

Cycle marked by the generous rainfall distributed throughout the year. The mild and long winter preceded an April of abundant rains that delayed budding. May, rainy and cool, favoured rapid flowering with optimum fruit set.

With stable weather in September, and thermal contrasts between day and night, the Grenache was harvested on 8 October.

PRODUCTION AND AGEING

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

After devatting and light pressing, the wine aged in 500-liter French oak barrel for 19 months until bottling in May 2020.

TASTING NOTES

Complete aromatic expression with a predominance of the varietal character. Seasoned red fruit and delicate floral aromas.

Precise, with tension, excellent length, and juiciness. Spicy finish. Airy without losing consistency.

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