

The logo features the brand name 'San Román' in a large, elegant, dark blue script font. 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 '2021' is displayed in a smaller, 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.

VINEYARDS

Located in Villaester at an altitude of 700 metres, the vineyard is planted on ungrafted vines, with sixty-year-old vines of Malvasia Castellana, grown organically on sandy soil in the area of El Monte.

VINTAGE

Mild temperatures and persistent rain throughout the cycle. After a mild and rainy winter, budbreak was uneven due to the drop in temperatures that accompanied the end of April and the beginning of May. Flowering ended in early June with a uniform fruit set. Occasional rain in the summer boosted the water reserves up until the harvest, which began on 31 August.

PRODUCTION AND AGEING

Once the grapes were selected and destemmed, the must was macerated with the skins for twelve hours. During the night, the must was naturally racked and then transferred to 500-litre barrels, where it fermented with indigenous yeasts. It was aged for ten months with periodic stirring of the lees until its bottling in July 2022.

TASTING

Plethoric on the nose, slightly smoky, with an attractive background of fine lees and saline notes. Incisive and sharp, personality in abundance.

PRODUCTION

3,950 bottles, 70 magnums and 5 double magnums.

San Román Bodegas y Viñedos, S.A.

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