

GARNACHA

San Román

2020

VARIETY 100% Garnache

PRODUCTION 2,754 bottles & 205 magnums

ALCOHOL 14%

VINEYARD

60-year-old bush vines on loose, poor, sandy soils, planted at 710 metres 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 and based on manual processes and ancestral cultural practices.

VINTAGE

A mild cycle with generous and well distributed precipitation. Temperatures were on the rise until the end of March, while April provided consistent rainfall. Budding and flowering were 15 days earlier than average and were quick and homogeneous, with no fruit set problems. After a stormy summer and early veraison, the El Almendro vineyard remained fresh until the harvest on 22 September, with good sized bunches.

WINEMAKING AND AGEING

After the grapes were harvested in 12 kg crates, the wine was vinified with whole bunches and gentle treading of the skins during the spontaneous fermentation, which lasted 21 days at temperatures of up to 23 degrees Celsius. After devatting and light pressing, the wine was aged in 500 litre French oak barrels for 19 months until bottling in May 2022.

TASTING NOTES

Penetrating and generous Grenache, with a predominantly spicy and fluid character. Its melted tannins stand out.

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