

GARNACHA

San Román

2021

VARIETY 100% Garnache

PRODUCTION 3,060 bottles and 204 magnums

ALCOHOL 14.5%

VINEYARD

60-year-old goblet-trained vines on poor, loose, sandy soils, planted at 710 metres in Los Almendros, in the El Monte area of Villaester, in a planting area 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 cool year, with well distributed rainfall throughout the cycle. Winter was mild and wet, and the spring started with a mass of cold air that delayed bud break. Temperatures rose from mid-May onwards and flowering ended with a uniform fruit set. At the end of the summer, the vines replenished their water reserves thanks to occasional rainfall, which kept the bunches fresh until harvest on 27 September.

WINEMAKING AND AGEING

After the grapes were harvested in 12 kg crates, vinification was carried out with whole bunches and gentle treading of the skins during 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 2023.

TASTING NOTES

Clear primary impression, with a nose full of red fruit and herbal undertones. Juice and fibre complete a firm structure with compact tannins.

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