

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 '2022' is displayed in a smaller, light blue, all-caps sans-serif font. The text is set against a background of light blue, flowing, abstract lines that resemble a stylized vine or a ribbon.

San Román

MALVASÍA

2022

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

Cycle defined by drought and exceptionally high temperatures. The autumn and winter were dry, with one third of the average rainfall for this period. It did not rain until the beginning of April, days before bud break, which was uniform. In May the first heat wave affected flowering, with problems of coulure. The weather continued hot and dry until mid-August, when cooler nights and thunderstorms softened ripening conditions until the harvest on 25th 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 2023.

TASTING

Seductive nose with a saline profile, aromas of white flowers and dried fruits over a citrus background.
Straight, long, upright.

PRODUCTION

4,588 bottles, 52 magnums and 3 double magnums.

San Román Bodegas y Viñedos, S.A.

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