



BLANCO *San Román* 2024

VINEYARDS

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

VINTAGE

A very well-rounded and balanced vintage, with impeccable ripening, producing fine wines and low yields. Autumn and winter were warm and rainy, with hardly any snow. This was followed by a dry, cold spring, particularly in late April when a frost reduced the harvest. The summer was moderately warm, with occasional rain and significant temperature fluctuations between day and night in the second half of August. The harvest was concentrated in the first two weeks of September to preserve the wine's freshness. Harvesting took place on 28 August.

PRODUCTION AND AGEING

Once the grapes have been selected and destemmed, they are pressed and the must is moved to a stainless-steel tank where static settling takes place to remove the coarse lees. In another stainless-steel tank, alcoholic fermentation takes place spontaneously at a low temperature, thanks to indigenous yeasts. It is then transferred to French oak barrels (500-litre 'bocoy' barrels), both new and used, where it remains for 16 months with regular stirring of the lees (bâttonage) until its bottling in February 2026.

TASTING NOTES

Evocative aromas of white flowers and chamomile. Fluid and saline on the palate, with a delicate texture, savoury character and a fresh, lingering finish.

PRODUCTION

1,378 bottles and 25 magnums.

San Román Bodegas y Viñedos, S.A.

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