



San Román

MALVASÍA

2023

VINEYARDS

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

VINTAGE

Autumn with abundant rainfall and winter with many days with temperatures below freezing up until February, when a heavy snowfall was recorded. Spring alternated between cold spells and later warm days, which brought the cycle forward. The summer was ideal in terms of humidity and temperature. The old vines of El Monte, planted in goblet-trained vines at a density of 3x3, withstood the heat wave in mid-August without any reduction in the quality of the fruit. Harvesting began on 23 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 2024.

TASTING

More generous fruit expression than in previous vintages. Aromas of aromatic herbs and aniseed undertones. Broad, unctuous, vibrant.

PRODUCTION

4.210 bottles and 25 magnums.

San Román Bodegas y Viñedos, S.A.

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