

GARNACHA

San Román

2022

VARIETY 100% Grenache

PRODUCTION 3,085 bottles and 30 magnums

ALCOHOL 14.5%

VINEYARD

60-year-old goblet-trained vines on poor, loose, sandy soils, planted at 710 metres, in «El Monte» area of Villaester, in a density 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

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 that, for this wine, took place on 16th September.

PRODUCTION 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 18 months until bottling in May 2024.

TASTING

A more mineral side of Grenache emerges in this 2022 with crisp fruit, lively tannins and manifest freshness.

San Román Bodegas y Viñedos, S.A.

Ctra. N- 122, km. 411. Villaester, 47112 Pedrosa del Rey

Valladolid. España • Teléfono: + 34 983 784 118

info@bodegasanroman.com • www.bodegasanroman.com