

NUMANTHIA

2009

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

The end of the 2008 autumn was cold and humid and followed by a very cold winter with abundant snow falls, allowing complete vineyard dormancy.

The spring was warm and dry and the bud burst started around the 25th of April, a little bit early for the region.

Flowering took place by the 12th of June, a month that had quite high temperatures until the end of ripeness, ideal climate for outstanding sanitary conditions.

Half of the *veraison* was achieved at the end of July after a very dry and warm month.

The Toro vineyards have been able to fully complete its ripeness cycle in a quite warm and dry season and harvest finally started on the 14th of September.

VINEYARDS

Age: between 50 and +100 year-old.

Soils: sandy loam soils at an average altitude of 700 meters (2296 ft).

Location: situated in the Designation of Origin Toro, in the villages of Valdefinjas, Toro and El Pego.

Harvest: exclusively by hand with rigorous selection of bunches of optimal health and ripeness, both in the vineyard and at the winery.

WINEMAKING

Elaboration: traditional method, 100% de-stemmed.

Fermentation and maceration: 9 days of cold maceration with 2 daily pump-overs.

Extended maceration on skins for 21 days with light pump-overs.

Controlled temperature between 28 and 29° C (82 and 84°F).

Ageing: in new French oak barrel during 18 months. Racked every 4 months.

Bottling: July 2011

TASTING NOTES

Color: deep dark bright red with light ruby tones.

Aroma: this intensely complex wine showcases several aromatic layers: first are notes of fresh, red fruits including strawberries and cherries which are accompanied by flavors of cream pastries. The nose goes on to reveal light balsamic touches including hints of cedar all of which are perfectly integrated with sweet spices such as cardamom and cinnamon and nutty flavors including toasted almonds.

Mouth: an intense, robust and nervy wine displaying incredible structure. Impressive fruit expression, sweet, well ripened tannins, leading to a meaty, viscous mouth feel. A long and persistent finish with an extremely wide range of fruity aromas as well as toasted and spicy notes, highlighting the complexity and handcrafted character of this wine.

RATINGS

James Suckling – 93

Wine Spectator – 92

Wine Advocate – 92