

NUMANTHIA

2010

**INTENSE, POWERFUL &
PERSISTENT**



HARVEST REPORT

The end of the 2009 autumn was mild with some rain showers (almost 3.0" – 76 mm) and it was followed by a very cold winter, with a couple of snow falls especially in January and February. The average temperature of the season was close to 40° F (4,5° C) permitting the complete dormancy of the vineyards and pruning to place until the end of February.

The temperature during the spring grew steadily and the soil built very good water reserves due to the 4.0" (100 mm) of rainfall. Bud burst was quite early and started around the third week of March. Due to the very low minimum temperature (32° F – 0° C) a light frost occurred at the beginning of May, yet the impact only lead to a natural decrease of the yields.

Flowering took place between the 5th and the 12th of June during a mild month (average temperature 66° F – 19° C), with enough water available for the roots. As June was finishing the temperature started to increase until the end of August: July was warm and dry (maximum average temperature 91° F – 33°C) as well as August (maximum average temperature 90° F – 32°C), when 80% of the *veraison* was achieved, more precisely the 16th of August. Temperatures started to drop at the beginning of September, allowing a very smooth accumulation of sugar and poly-phenols.

VINEYARDS

Age: between 50 and +100 year-old.

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

Location: situated in Valdefinjas and Toro.

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 with 2 daily punch-downs. Traditional method, 100% de-stemmed. Controlled temperature between 26° and 28° C (79°-82° F).

Extended maceration on skins for 25 days with light punch-downs.

Ageing: 18 months in new French oak Bordeaux style barrels.

Bottling: July 2012.

TASTING NOTES

Color: rich, bright red with intense ruby glints

Aroma: this intensely aromatic wine displays black fruit, particularly blueberry and black currant, accompanied by notes of fig and sweet cream pastries. Hints of black pepper and clove add spice to the toasted hazelnut aromas. .

Mouth: an intense, robust and vivacious wine with phenomenal structure. Impressive fruit expression together with perfectly ripened tannins lead to a meaty mouthfeel. A long and persistent finish of tobacco leaves and balsamic notes highlight the complexity and handcrafted character of this wine.

RATINGS

Wine Advocate – 94

James Suckling – 94

Guía Peñin – 96