

NUMANTHIA

2011

INTENSE, POWERFUL &
PERSISTENT



HARVEST REPORT

The 2011 vintage was quite early in our region.

The end of the 2010 autumn was very fresh, humid and followed by an extremely cold winter with abundant snow falls during December. The spring was early, warm and humid, thus the bud burst started on the 30th of March, quite early for the region, as well as flowering, which began by the 25th of May, fifteen days earlier than usual.

Spring storms happened, increasing the water availability for the vine while decreasing the amount of berries in the grapes due to limited berry set.

Veraison was achieved during the first week of August, after a very dry and mild summer with very marked thermal amplitude that ended with high temperatures.

Harvest started on the 16th of September and finished on the 5th of October.

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 2013

TASTING NOTES

Color: deep dark bright red with light ruby tones.

Aroma: this intense and complex wine showcases notes of fresh and mature fruits, especially strawberries and figs which are accompanied by flavors of cream pastry. The nose goes on to uncover light balsamic touches perfectly integrated with spices such as black pepper combined with notes of tobacco leaves and tiramisu.

Mouth: an intense, powerful and vigorous wine displaying great structure. Impressive fruit expression accompanied by sweet and well ripened tannins, leading to a marked, unctuous mouth feel. A long and persistent finish with spicy and cacao notes.

RATINGS

James Suckling - 93

Wine Enthusiast - 93

Guía Proensa - 99